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THE
PRACTICE
OF
COOKERY, PASTRY, CONFECTIONARY,
PICKLING, PRESERVING, &c.
CONTAINING
FIGURES OF DINNERS,
FROM
FIVE TO NINETEEN DISHES,
A
FULL LIST OF SUPPER DISHES,
A
LIST OF THINGS IN SEASON,
For every Month in the Year,
AND
DIRECTIONS FOR CHOOSING PROVISIONS:
WITH TWO COPPER PLATES.
Showing the manner of placing Dishes upon a Table,
and of Trussing Poultry, &c.

BY MRS FRAZER,
TEACHER OF THESE ARTS IN EDINBURGH.

THE SECOND EDITION, CORRECTED,
CONTAINING MANY ADDITIONAL RECEIPTS,
NEVER BEFORE PUBLISHED.

EDINBURGH:
PRINTED FOR PETER HILL, AND VERNOR AND HOOD,
LONDON.

1795.

1607 / 4382



Entered in Stationers Hall.

P R E F A C E.

THE arts of which we are about to treat are, like other arts, gradually advancing towards perfection; and the more rapid must the progress be when *taste* and *fancy* are united. These indeed are so particularly requisite in the arts of cookery, &c. that much depend upon them. It is therefore with a view to the improvement of both that the present work is offered to the public.

The generality of books of this kind are fraught with so many extravagant and useless receipts, and such of them as might be useful are written with so little accuracy, or attention to method, that they are not only rendered exceedingly perplexing, but in many instances totally unintelligible.

As this work, however, is intended for the benefit of all ranks and conditions, as well for those who have attained a tolerable knowledge of these arts, as those who have had little opportunity of forming any proper notion of them, we have occasionally given examples of the most plain and simple, and of the most sumptuous and elegant dishes, now in request; and have, at the same time, used such familiarity of expression and regularity of method, as that any person, with the slightest attention, may comprehend them.

We have shown what are the proper garnishing for dishes of different kinds, how they ought to be pre-

pared, and in what manner they may be displayed to the best advantage.

We have also given a list of things in season throughout the year, with directions for the judicious choice of provisions, and for trussing poultry; and likewise examples of tables from five to nineteen dishes, besides removes. And to illustrate both the manner of trussing and placing dishes on a table, an engraved specimen of each is annexed.

We have, for the conveniency of our readers, divided the present edition into three distinct parts, viz. *cookery, pastry, and confectionary*. These parts we have again subdivided into particular chapters, so that by glancing the title of the chapters, any receipt may be easily discovered; and to this edition we have likewise added a great many valuable receipts, never before published in any book of this kind.

In short, we have endeavoured, throughout the whole, to render this book generally useful, to reconcile *simplicity* with *elegance*, and *variety* with *economy*.



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THE



THE
PRACTICE
OF
COOKERY, PASTRY, AND
CONFECTIONARY.

PART I.

CHAP. I.

MARKETING ; OR, DIRECTIONS FOR THE CHOICE OF
PROVISIONS.

Beef.—**O**X beef, if young, will have a fine smooth open grain, of a pleasing carnation red, and very tender ; the fat rather white than yellow, and the suet white. The grain of cow beef is closer, the fat whiter than that of ox-beef, but the lean not so bright a red as the other. The grain of bull-beef is still closer, the fat hard and skinny, the lean of a deep red, and has a stronger smell than either cow or ox-beef.

Mutton.—If you squeeze young mutton with your fingers, it will feel very tender ; but if old, it will feel hard, and continue wrinkled, and the fat will be fibrous and clammy. The grain of ram-mutton is close, the flesh of a deep red, and the fat spongy. The flesh of ewe-mutton is paler than that of the wedder, and the grain is closer. Short-shanked is the best.

Lamb.—The head of a lamb is good, if the eyes are bright and plump ; but if they are sunk

and wrinkled, it is stale. If the vein in the neck of the fore-quarter appear of a fine blue, it is fresh; but if green or yellow, it is stale. In the hind-quarter, if there is a faint disagreeable smell near the kidney, or if the knuckle be very limber, it is not good.

Veal.—The flesh of a cow-calf is whiter than that of a bull, but the flesh is not so firm; the fillet of the former is generally preferred, on account of the udder; if the head is fresh, the eyes will be plump; if stale, they will be sunk and wrinkled. If the vein in the shoulder is not of a bright red, the meat is not fresh; and if there are any green or yellow spots in it, is very bad. A good neck and breast will be white and dry; but if they are clammy, and look green or yellow at the upper end, they are stale. The kidney is the soonest apt to taint in the loin, and if stale, it will be soft and slimy. A leg is good, if it be firm and white; but bad, if limber, and the flesh flabby, with green or yellow spots.

Pork.—Mearley pork is very dangerous to eat; but this you will know by the fat being full of little kernels. If it is young, the lean will break on being pinched, and the skin will dent, by nipping it with the fingers; the fat, like lard, will be soft and pulpy. If the rind is thick, rough, and cannot be nipped with the fingers, it is old. If the flesh is cool and smooth it is fresh, but if clammy it is tainted; and the knuckle part will always be the worst.

Hams.—Those are the best which have the shortest shank. If you put a knife under the
bone



bone of a ham, and it come out clean, and smell well, it is good; but if it be daubed and smeared, or has a disagreeable smell, don't buy it.

Bacon.—If bacon is good, the fat will feel oily, and look white, and the lean will be of a good colour, and stick close to the bone; but it is not good, or will be rusty very soon, if there is any streaks in the lean. The rhind of young bacon is always thin; but thick if old.

Brawn.—The rhind of old brawn is thick and hard; the young is moderate. The rhind and fat of barrow and sow brawn are very tender.

Venison.—The fat of venison must determine your choice of it. If the fat is thick, bright and clear, the clefts smooth and close, it is young; but if the clefts are wide and rough, it is old. Venison will first change at the haunches and shoulders. You will judge of its newness or staleness, by its sweet or rank smell. If tainted, it will look greenish, or inclining to black.

Turkies.—If a cock-turkey is young, it will have a smooth black leg, with a short spur; the eyes full and bright, and the feet limber and moist; but observe, that the spurs are not scraped to deceive you. When a turkey is stale, the feet are dry and the eyes sunk. The same rule will determine, whether a hen-turkey is fresh or stale, young or old; with this difference, that if she is old, her legs will be rough

and red ; if with egg, the vent will be soft and open ; but if she has no eggs, the vent will be hard.

Cocks and Hens.—The spurs of a young cock are short ; but the same precaution is necessary here, as was observed in that of the turkey. Their vents will be open, if they are stale ; but close and hard, if fresh. Hens are always best when full of eggs, and just before they begin to lay. The comb of a good capon is very pale, its breast fat, and it has a thick belly and a large rump.

Geese.—A yellow bill and feet, with few hairs upon them, are the marks of a young goose ; but these are red when old. The feet will be limber, if fresh ; but stiff and dry, if old. Green geese are in season from May to June, till they are three months old. A stubble goose is good till it be five or six months old, and should be picked dry. The same rules will hold for wild geese, with respect to their being young or old.

Ducks.—The legs of a new killed duck are limber ; and if fat, its belly will be hard and thick. The feet of a stale duck are dry and stiff. Those of a tame duck are of a dusky yellow, and thick. The feet of a wild duck are smaller than a tame one, and are of a reddish colour.

Pheasants.—These very beautiful birds are of the English cock and hen kind, and of a fine flavour. The cock has spurs, but the hen is most valued when with egg. The spurs of
a young

a young cock-pheasant are round ; but if old, they are long and sharp. If the vent of the hen be open and green, she is stale ; if she is with egg, it will be soft.

Woodcocks.—A woodcock is a bird of passage, and is found with us only in the winter. They are best at a fortnight or three weeks after their first appearance, when they have rested after their long flight over the ocean. If fat, they will be firm and thick, and a vein of fat will run by the side of the breast ; a lean one will feel thin in the vent. If newly killed, its feet will be limber, and the head and throat clean ; but the contrary, if stale.

Partridges.—Autumn is the season for partridges ; if young, the legs will be yellowish, and the bill of a dark colour. If old, the bill white and the legs blue. If fresh, the vent will be firm ; but if stale, it will look greenish, and the skin will peel when rubbed with the finger.

Bustards.—The same rules given for the choice of the turkey will hold with respect to this bird.

Pidgeons.—These birds are full and fat at the vent, and limber-footed when new ; but if the toes are harsh, and the vent loose, open and green, they are stale. If old, their legs will be large and red. The tame pidgeon is preferable to the wild, and should be large in the body, fat and tender ; but the wild pidgeon is not so fat. Wood-pidgeons are larger than wild ones, but in other respects like them.

The same rules will hold in the choice of the plover, field-fare, thrush, lark, blackbird, &c.

Hares.—Both the age and freshness of a hare are to be attended to in the choice of it. When old, the claws are blunt and rugged, the ears dry and tough, and the cleft wide and large; but, if the claws are smooth and sharp, the ears tear easily, and the cleft in the lip much spread, it is young. The body will be stiff, and the flesh pale, if newly killed; but, if the flesh is turning black, and the body limber, it is stale; though hares are not always considered as worse, for being kept till they smell a little.

Rabbits.—The claws of an old rabbit are very rough and long, and grey hairs are intermixed with the wool; but the wool and claws are smooth, when young. If stale, it will be limber, the flesh will look blueish, and have a kind of slime upon it; but it will be stiff, and the flesh white and dry, if fresh.

Fish. The general rule for discovering whether fish are fresh or stale, is by observing the colour of their gills, which should be of a lively red; whether they be hard or easily opened, the standing out or sinking in of their eyes, their fins stiff or limber, or by smelling their gills. Fish taken in running water, are always better than those taken from ponds.

Turbot.—If a turbot is good, it will be thick and plump, and the belly of a yellowish white; but bad if thin and blueish. It is in season the
greater

greater part of the summer, and is generally caught in the German and British Ocean.

Soles.—Good soles are thick and firm, and the belly of a fine cream colour ; but they are not good, if flabby, or incline to a blueish white. Midsummer is their principal season.

Lobsters.—If a lobster is fresh, the tail will be stiff, and pull up with a spring ; but if stale, the tail will be flabby, and have no spring in it. If they have not been long taken, the claws will have a quick and strong motion upon squeezing the eyes, and the heaviest are esteemed the best. The cock-lobster is narrow in the back part of his tail, and has no spawn under it. The two uppermost fins within his tail, are stiff and hard ; but those of the hen are soft, and the tail broader. The male, though generally smaller than the female, has the higher flavour, the flesh firmer, and the body of a redder colour, when boiled.

Sturgeon.—The flesh of a good sturgeon is very white, with a few blue veins, the grain even, the skin tender, good coloured and soft. All the veins and gristles should be blue ; for when these are brown or yellow, the skin harsh, tough and dry, the fish is bad. It has a pleasant smell when good, but a very disagreeable one when bad. It should also cut firm without crumbling. The females are as full of roe as our carp, which is taken out and spread upon a table, beat flat, and sprinkled with salt ; it is then dried in the air and sun, and afterwards in ovens. It should be of a reddish brown colour,

colour, and very dry. This is called caviare, and is eaten with oil and vinegar.

Cod.—A cod should be very thick at the neck, the flesh white and firm, of a bright clear colour, and the gills red. When they are flabby, they are not good.

Skate.—This fish should be very white and thick. When they are too fresh, they eat tough; and if stale, they have a disagreeable smell.

Herrings.—The gills of a fresh herring are of a fine red, their eyes full, and the whole fish stiff and very bright; but if the gills are of a faint colour, and the fish limber and wrinkled, it is bad. The goodness of pickled herrings is known by their being fat, fleshy, and white. Good red herrings, are large, firm, and dry. They should be full of roe or melt, and the outside of them of a fine yellow.

Trout.—All the kinds of this fine fresh-water fish are excellent; but the best are those that are red and yellow. The female is most in esteem, and is known by having a smaller head, and deeper body than the male. They are in high season the latter end of May; and their freshness may be known by the rules already observed as to other fish.

Tench—This is also a fresh-water fish, and is in season in July, August, and September. It should be dressed alive, but if dead, examine the gills, which if fresh should be red and hard to open, the eyes bright, and the body firm and
stiff

stiff. Some are covered with a slimy matter, which if clear and bright, is a good sign.

Salmon.—The flesh of salmon, when new, is of a fine red, and particularly so at the gills; the scales should be bright, and the fish very stiff. The spring is the season for this fish.

Smelts.—When these are fresh, they are of a fine silver hue, very firm, and have an agreeable smell, resembling that of a cucumber.

Eels.—Should be dressed alive; and are always in season, except during the hot summer months.

Flounders.—This fish is found in the sea as well as in rivers, and should be dressed alive. They are in season from January to March, and from July to September. When fresh they are stiff, their eyes bright and full, and their bodies thick.

Oysters.—They are known to be alive and vigorous when they close fast upon the knife, and let go as soon as they are wounded in the body; and are best when large and white. They are in season from September to April.

Prawns and Shrimps.—They have an excellent smell; when in perfection, are firm and stiff, and their tails turn stiffly inwards. Their colour is very bright, when fresh; but when stale, their tails grow limber, the brightness of their colour goes off, and they become pale and clammy.

Butter.—In buying fresh butter, trust to your taste, not to your smell. In chusing salt butter, trust rather to your smell than taste. If it is in a cask,

a cask, have it unhooped, and thrust in your knife, between the staves, into the middle of it; for the top of the cask is sometimes better than the middle, owing to artful package.

Cheese.—Observe the coat of your cheese before you purchase it; for if it is old, with a rough and ragged coat, or dry at top, you may expect to find little worms or mites in it. If moist, spongy, or full of holes, it is maggoty. Whenever you perceive any perished places on the outside, be sure to probe to the bottom of them; for, though the hole in the coat be but small, the perished part within may be considerable.

Eggs.—To judge properly of an egg, put the greater end to your tongue, and if it feel warm, it is new; but if cold, it is stale. Another way is, to hold it up before the sun or a candle, and if the yolk appears round, and the white clear and fair, it is good; but if the yolk is broken, and the white cloudy, it is bad. The best way to preserve eggs, is to bury them in salt.

CHAP. II.

OF SOUPS.

Brown Soup.

TAKE six pounds of beef; score it to draw out the juice, and put it into a pot, with three Scotch pints of water, (one gallon and a half English,) a knuckle of veal, a small piece of bacon ham, two or three onions, a large carrot, two turnips cut small, and a bunch of sweet herbs. Boil it on a moderate fire till it is a good deal reduced, and the soup strong and well tasted. Then cut a pound of beef into small stakes; season them with mixed spices, and dredge them with a little flour. Put a piece of butter into a frying-pan, and turn it constantly one way till it be of a fine light brown. Put in the stakes, and brown them on both sides till they are crisp. Then take them out, drain them from the butter upon a plate, and put them among your soup, adding to it some more mixed spices and salt. Let the whole boil together for three quarters of an hour. Then strain the soup through a sieve, and scum off all the fat.

If you wish to have this soup transparent, beat up the whites of six eggs, and add them to it, with two table-spoonfuls of mushroom ketchup. Let it boil about five minutes more. Then

Then take it off, and run it through a jelly-bag till it is clear. Serve it up on toasted bread, or vermicelli.

Imperial White Soup, or Soup Lorraine.

Take about six pound of veal and a fowl. Put them on with three pints (one gallon and a half) of water, an onion, a carrot, and two turnips; when the stock is strong, strain and scum it well. Then take a pound of sweet almonds blanch'd, the yolks of four eggs boiled hard, and the flesh of the breast and legs of a cold roasted fowl. Pound them fine in a mortar, and put them into about a chopin (two pints) of the stock, and give it a boil. Then put the whole into the stock, and give it another boil. Then strain it through a fine sieve till it is about the thickness of a cream.

Mince the breast of another cold fowl, cut a small round piece off the top of a French roll, and pick out the crumb. Season the hash with a little white pepper and salt, and a scrape of nutmeg. Mix all these together, with about six spoonful of your soup, and give them a boil. In the mean time, let the roll be soaking in the soup, which must be kept warm till the hash is ready. Then take out the roll; fill it up with the hash; cover it with the piece you had cut out of it, and place it in the middle of your dish, with the soup about it.

If you choose the roll may be kept out, and a few boiled sweetbreads put in its place, with
about

about a mutchkin (one pint) of cream, only take care the cream does not boil.

Pidgeon Soup.

Put on four pound of lean beef, with two pints (one gallon) of water, and two or three small onions. Draw and truss six pidgeons, with their legs into their belly. Cut off the pinions, necks, gizzards, and livers. Wash them clean, and put them to your stock. Season the inside of the pidgeons with pepper and salt; flatten them on the breasts, and dredge them with a little flour. Brown a piece of butter in the frying-pan; put in the pidgeons, and brown them also on both sides. When your soup is strong and well tasted, strain and thicken it with a bit of butter, about the size of a walnut, rolled in flour. Season it with mixed spices and salt. Let it boil, and scum it very clean. Then put in your pidgeons, and as the scum rises take it off. Let them boil half an hour, and then dish them up in the soup. If you choose you may add to it a few currants, and some slices of toasted bread.

Hare Soup.

Cut down a hare in handsome small pieces, wash them clean, and save the washings. Put on three pound of beef in three mutchkins (three pints) of water, along with the washings, after they have been well searched, adding

an onion, a turnip, a carrot, and a bunch of sweet herbs. Season with salt and mixed spices. Let it stew till the soup is strong and good. Flatten, and season the flakes, dredge them with a little flour, and brown them on both sides. Strain your soup. Then put in your flakes, and let them stew for three quarters of an hour on a slow fire. Add a few fried forced meat balls, and serve it up.

Scotch Soup, or Hotch Potch.

Boil four pound of beef in two pints (one gallon) of water, till the substance is out of it. Then take out the beef, and put in about two dozen of turnips, neatly cut out with a nip turner, three carrots well cleaned and split into quarters, a stock of ice lettuce, the top crust of a penny loaf, a little pepper and salt, half a peck of green pease, and two or three large onions. When it comes a boil scum it well. Then put in three pound of the back ribs of mutton, cut into handsome flakes, and let it boil an hour on a moderate fire. Then take out the lettuce and bread, and serve up the soup in a tureen.

Plumb Pottage.

Boil a hough of beef till the substance is out of it, in about six pints (three gallons) of water. Then strain and scum it. Set it again on the fire with the round of a thigh of veal.
Pick

Pick out the crumb of a two penny loaf, and put it in a bowl. Pour over it about a mutchkin (one pint) of your boiling soup, and let it stand covered till it turn soft. Cast till it be smooth with a spoon, and put it into your stock. Add to it a pound of currants, well washed and dried, a pound of raisins stoned, and half a pound of prunes. Let all boil together for a quarter of an hour. Then put the veal in the middle of your dish, pour the soup about it, and serve it up.

Leek Soup.

Cut a dozen of large good leeks, about an inch long, with some of the tender green, throw them into water as you cut them, and take care they be well cleaned. Then put them into a goblet, with three chopins (three quarts) of water. Cut a penny brick in thin slices, the broad way, and pare off the crust. Brown eight ounce of butter, give the bread a brown on both sides, and wash half a pound of prunes. Put all these among your soup, seasoning it with a little spice and salt. When the leeks are done, and the soup reduced to about a pint, (two quarts) put it into your dish, and serve it up.

Onion Soup.

Boil three quarters of a pound of split pease in two pints (one gallon) of water, till they are

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dissolved, and run them through a sieve. Then brown six ounces of butter. Cut a dozen of onions into round slices, and brown them in the butter, on both sides. Then put them into your soup, with a dozen of small whole onions, a halfpenny loaf, paired and cut in slices, and browned in butter. Season it to your taste, and serve it up.

Pease Soup.

Boil a pound of split pease in three pints (one gallon and a half) of water, with a large carrot, two turnips, four good onions, and a slice of bacon ham, for three hours on a slow fire. When the pease are dissolved, put the stock through a drainer, and bruise the pease with the back of a spoon, taking always some of the soup to work out the substance. Return it back to the goblet. Then brown some slices of bread slightly in butter, and having washed some whole spinage clean, add it to your soup, with some mixed spices and salt; let it boil for about six minutes, and then dish it up.

Green Summer Soup.

Take as much of the stock of beef as will make a good dish of soup, with some herbs and fried crumb of bread; parboil a carrot or two, and cut them very small; take some young green pease; then put in the carrots
and

and pease along with the rest of the herbs. If you have not the stock of beef, cut down the back-ribs of mutton, and put it in as you do in common hotch potch, and dish it up in the same way.

Green Meagre Soup.

Take some celery, two or three carrots, a turnip or two, and a pound of split pease; put them all on in boiling water, with a good piece of butter, and a sprig of winter-savory; let them boil together about an hour and a half; then strain it. Take some parsley, spinage, chives or young onions, and chervil; shred them grossly, and boil them in the stock; thicken it with fried crumb of bread; season it with mixed spices and salt, and serve it up.

Mock Turtle Soup.

Having scalded and cleaned a calf's head, put it on with three pints (one gallon and a half) of water, a knuckle of veal, three onions, two carrots, two turnips, a little piece of the lean of bacon ham, a bunch of sweet herbs, and the paring of a lemon. When the head has boiled half an hour, take it out, and cut all the skin clear from the bone, into pieces about two inches square. Then strain and scum your soup, and return it back to the pot with the cut pieces, and half a mutchkin (half

a pint) of white wine. Season it with a little salt, Cayenne pepper, mace, and cloves. Then take out a little of the soup, and thicken it with butter and flour. Stir this about into the pot, and let it boil three quarters of an hour longer. Before you dish it up, give it the squeeze of a lemon, and add to it some fried forced meat balls.

Almond, or Hedge-Hog Soup.

Take a shank of veal and a neck of mutton, chop them and put them in a stew pot, with two cut turnips, a blade or two of mace, and three pints (six quarts) of water, set it over the fire, and let it boil gently till it is reduced to three choppins, (three quarts) strain it through a hair sieve into a clear pot, then put in six ounces of almonds blanched and beat fine, half a pint (one quart) of thick cream, and Cayenne pepper to your taste, have ready three oyster rolls, the size of a small tea-cup; blanch a few Jordan almonds, and cut them length-ways, stick them round the edge of the rolls slant-ways, then stick them all over the top of the rolls, put them in the tureen, and pour the soup upon them. These rolls look like a hedge-hog, and hence the soup is called by that name.

White Soup.

Boil a knuckle of veal and a fowl, with a little mace, two onions, a little pepper and salt,
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to a strong jelly; then strain it, and scum off all the fat; have ready the yolks of six eggs well beat, put them in, and keep stirring it, or it will curdle; then put it in your dish with boiled chickens and toasted bread cut in pieces; if you do not like the eggs, you may put in a large handful of vermicelli half an hour before you take it off the fire.

Partridge Soup.

Take off the skins of two old partridges, cut them into small pieces, with three slices of ham, and two or three onions sliced; fry them in butter till they are of a dark brown, then put them into two pints (one gallon) of water, with a few cloves, Jamaica and black pepper; boil it till it is reduced to three choppins, (three quarts) then strain it, and put in some stewed celery and fried bread.

Portable Soup.

Take a hough of beef, a jigot of veal, and a shank of bacon ham. Cut the flesh into pieces, and break through the bones. Put it on with ten pints (five gallons) of water, two carrots, two turnips, two or three eschalots, and a bunch of sweet savory. Let it stew all night on a slow fire; next morning strain the soup, and scum off all the fat. Return it back to the pot, taking care to keep out the grounds or settlings. Let it boil softly till
it

it be of the consistence of glue, and take off the fat as it rises. Season it with mixed spices, salt, and Cayenne pepper. Then pour it into supper plates, but don't let them be above half full. Turn out the cakes next day, on flannel or paper, but be sure to turn them often till they are quite hard. Then hang them up in paper pocks in a dry place.

The half of one of these cakes will make a mutchkin (pint) of good soup, by dissolving it in a like quantity of boiling water; and it will answer very well for brown sauces, or ragoos.

Cake Jelly for Stock.

Scald four dozen of calves feet, and put them on with ten pints (five gallons) of water; when the bones come clean from the flesh, strain it through a sieve, and scum off the fat. Then set it on a moderate fire, in a clean pot. Boil it softly till it is very thick, and looks almost black; but take care it does not burn. Then pour it out as thin as possible on stone plates. When it is cool take it out of the plates, dry it gradually; and when the cakes are hard and clear like horn, paper them up. By dissolving an ounce of these cakes in a mutchkin (pint) of boiling water, it will answer as a ready stock at all times, for both sweet and savoury jellies; and, by adding an ounce of isinglass dissolved in a little water, it will also be strong enough to go into shapes.

Giblet

Giblet Soup.

To four pounds of gravy beef, put two pounds of lean mutton, and two pounds of veal. Put to this meat four pints (two gallons) of water, and let it stew very softly till it is a strong broth. Let it stand to be cold, and then skim off the fat. Take two pair of giblets, well scalded and cleaned, put them into the broth, and let them simmer till they are very tender. Take out the giblets, and strain the soup through a cloth. Put a piece of butter rolled in flour into a stewpan, and make it of a light brown. Have ready some chopped parsley, chives, a little pennyroyal, and a little sweet marjoram. Put the soup over a very slow fire; then put in the giblets, fried butter, herbs, a little Madeira wine, some salt, and Cayenne pepper. Let them simmer till the herbs are tender, and then send the soup to table with the giblets in it.

Maccaroni Soup.

Have ready two pints (one gallon) of rich gravy soup. Take half a pound of pipe-maccaroni, and boil it in three choppins (three quarts) of water, with a little butter in it, till it be tender. Then strain it through a sieve, and cut it in pieces of about two inches long. Put it into your soup, and boil it up for ten minutes. Then put the crust of a French roll into the tureen, and pour the soup over it.

CHAP.

C H A P. III.

OF FISH.

Cod's Head and Shoulders with a White Sauce.

FOR stock, boil three pounds of veal, two onions, and a handful of parsley, in about three mutchkins (three pints) of water, till the substance is drawn out. While this stock is preparing, take out the gills, and wash the head and shoulders very clean in cold water. Then pour boiling water all over the one side of the fish, and with a knife, as quick as possible, take off the black slime that covers the skin; but take care not to break it. Turn the fish carefully, and do the same to the other side. Have your pan boiling with as much water as will cover the fish, adding to it a mutchkin (pint) of common vinegar, and a handful of salt. Then place the fish on a drainer, set it in the pan, and let it boil half an hour; but be sure to wipe and dry it before you put it in. Then lift the drainer with the fish carefully out, glaze it with the yolks of two eggs, and strew over it the crumbs of a penny loaf, minced parsley, a little pepper and salt, and the grate of a lemon, all mixed together. Take half a pound of butter, and stick bits of it up and down upon the fish. Set it before a clear fire, in the dish you intend for it,

it, and baste it frequently with the dripping of the butter, to keep the bread crisp, and the parsley green, till you prepare the following white sauce for it: Strain your stock, and thicken it with a little butter knead in flour, adding to it half a mutchkin (half a pint) of white wine, half a hundred oysters, with some of their liquor, the squeeze of a lemon, a little white pepper and salt, and the meat of a boiled lobster cut small. Boil it a few minutes, and scum it well. Then lift your dish from the fire, and wipe it clean. Pour some of the sauce about the fish, and serve up the rest of it in a boat or bason. Garnish with fried flounders and green pickles, or slices of a lemon.

To Dress a Cod's Head and Shoulders with a Brown Sauce.

For stock, boil two pound of beef in three mutchkins (three pints) of water, with two onions, and a little winter savory, till it is strong. Then follow out the directions in the last receipt, as to ordering and boiling the fish. Then brown a quarter of a pound of butter, and dredge it with flour, stirring it till it is smooth, and of a fine brown. Then strain your stock, put it into the frying pan among your browning, with two spoonfuls of ketchup, some salt and mixed spices, half a hundred oysters browned with a little of their liquor; three anchovies, boned and cut small, and
some

some cut pickles. When it comes a boil, scum it clean; then take it off; pour your sauce about the fish; and garnish as before.

To Crimp a Cod's Head and Shoulders.

Wash and clean the fish as before; but don't cut up the breast. Glaze it with the yolks of two eggs, and throw over it some grated bread, minced parsley, mixed spices, and salt. Then take half a pound of butter, put part of it upon the bottom of the plate, lay the fish upon it, and stick pieces of it here and there on the upper side of the fish. Set it into the oven, and baste it frequently with the butter that comes from it. Three quarters of an hour in a quick oven will do it. Serve it up in the same manner, and with the white sauce mentioned in the former receipt.

To Broil Cod.

Take a piece of cod, and cut it into bits of about an inch thick, dust it with flour, and put it on a gridiron over a clear slow fire. For sauce, take half a mutchkin (half a pint) of good veal gravy, a glass of white wine, two anchovies, boned and minced fine, a little white pepper and salt, and a few pickled oysters, with a little of their liquor. Thicken it with some butter and flour. Then put it on to boil, and scum it clean. Pour it about your fish, and garnish it with sliced lemon.

To

To Broil Cod's Sounds whole.

Wash them clean in cold water. Then pour a little boiling water over them, to take off the black skin. Parboil them. Take them out of this water, and strew pepper, salt and flour over them. Then broil them; and when they are done enough, pour a little melted butter over them; and serve them up with some butter and mustard in a dish.

To Dress Codlings with an Ale Sauce.

Boil three mutchkins (three pints) of two-penny ale or small beer. Brown half a pound of butter, and dredge into it a small spoonful of flour. Stir it on the fire till it is of a fine light brown. Then pour into it the boiling ale, and scum it, adding a quarter of an hundred oysters with their liquor, two onions, two spoonful of ketchup, some mixed spices and salt, and half a spoonful of vinegar. Then put three large codlings into a stew pan, along with your sauce, and give them a quick boil; serve them up in a soup dish, with some cut pickles.

If you choose you may cut the codlings into two or three pieces, and dress them in the same manner, with a beef stock, instead of an ale sauce, either whole, or in pieces; but they look much better whole.

To Scollop Oysters.

Clean and scald them. Then put in a little butter and bread crumbs into the scollops; fill them with the oysters, and season them with salt and spices. As you fill the scollops, put in a little of the liquor, with half a spoonful of white wine. When the scollops are filled up, cover them up with bread crumbs and minced parsley, and lay bits of butter above all.

To Brown Oysters in their Juice.

Wash a quarter of a hundred of good oysters in their own juice. Then take them out and dip them in the yolk of an egg. Brown a bit butter in a frying-pan; season the oysters with pepper and a little salt, and brown them nicely on both sides. Then draw them to the side of the pan; pour in their juice, and thicken it with a very little butter and flour. Let it boil a little, and then stir in the oysters carefully amongst it.

Oyster Fritters.

For a quarter of a hundred oysters, cast an egg with a table-spoonful of flour, a little cream, pepper, and salt. Dip the oysters in this batter, and brown them as before.

To

To Dress Haddocks with a Brown Sauce.

Take half a dozen of large haddocks; clean them well, and cut off the heads, tails, belly (or lugs), and fins; sprinkle salt over them; let them lie in it as long as you can; take the heads, tails, &c. and cut down two of the smallest of the fish; put them all together in a pan, with three mutchkins (three pints) of water; put in an onion or two, a sprig of winter savory, thyme, and a little lemon-peel; let all boil till the substance is out of the fish; then strain off the stock. Brown some butter, and thicken it with flour; mix it in the stock with some ketchup, spices, and salt. You may put in a spoonful of ketchup. When the sauce comes a-boil, put in your fish; have some oysters or muscles ready, and put either of them in with a little of their juice; put in some cut pickles just when you are about to dish them; or if you want your sauce to be richer, make your stock of beef in place of fish. It is much the better of a little wine.

To Stuff and Dress large Haddocks.

Open them at the gills, and take out the guts, but don't slit up the belly; be sure to clean them well. Boil two of them in salt and water; then skin and take the bones from them, and chop them very small; season them with salt and mixed spices. You must work it

up with a good deal of butter, bread crumbs, minced parsley, and a beat egg to make it stick. Stuff the bellies of your haddocks with this forc'd meat, but keep some of it to roll up in balls; fry them in brown butter; make the sauce the same as before, and boil the fish in it; be sure that the sauce cover them; put in the balls, and give them a boil along with the fish. If the fish have roes, boil them alone in salt and water; garnish the dish with them and parsley.

To Crimp large Haddocks in the Oven with a White Sauce.

Take four large haddocks; gut and clean them as in the last receipt; boil three smaller ones in salt and water; skin, bone, and chop them very small, with the crumb of a penny loaf, two anchovies boned, and two or three pickled oysters; season with white pepper and salt, and a little minced parsley. Work this up with four ounces of butter, and the yolks of two eggs*. Then stuff the bellies of your fish with part of it, and roll up the remainder with a little flour into handsome round and oval balls. Rub the fish over with the yolk of an egg. Season them with a little white pepper and salt; strew grated bread and minced parsley over them, and stick bits of butter upon the top of them. Put them in an oven to

* This force-meat will answer for all kinds of fresh fish.

to crisp, and take care to baste them well with the butter that comes from them. Then set on a pound of veal with three mutchkins (three pints) of water, two onions, and some parsley. Strain and thicken it with a little butter and flour, and add to it a glass of white wine, the squeeze of a lemon, and a quarter of a hundred of pickled oysters with their juice. When the fish are crisp and ready, dish them carefully up for fear of breaking them. Pour your sauce about them, and lay in your balls. Garnish with samphire and sliced lemon.

To Dress Whitings with a White Sauce.

Clean them well, and lay them in salt and water. You may make your stock of had-docks, or a little veal gravy, and season it with salt, whole white pepper, mace, lemon-peel, and two or three cloves. When this is enough, strain it off, and turn it back into the pan, and thicken it with butter wrought in flour. When it boils, have some parsley, chives, or young onions, minced small, and put them in the sauce; let them boil a little before you put in the fish, for a very little will do them; cast some yolks of eggs, according to the size of the dish; scrape a little nutmeg amongst the eggs, and a glass of white wine; then take out a little of the boiling sauce, and mix with the eggs; pour all into the pan amongst the sauce, and keep shaking it over

the fire. Never let any sauce boil after eggs or cream are put into it. Small haddocks dressed this way are very good.

A general receipt for Potting Fish.

Scrape and clean them well; keep them whole, or cut them in middling pieces; season them with salt and spices; pack them close up in a potting-can, with plenty of butter above and below; tie some folds of paper on the pot. Then put them in a slow oven, and when they are enough fired, take them out of the can, and drain them well from their liquor. Let both cool; put the fish into small white pots, and skim all the butter off the liquor; then take some more butter along with that you take from the liquor, melt it down, and pour it on the fish. Send them in the pots to table.

N. B. *All kinds of fresh fish should be sprinkled over with salt and vinegar, and lie an hour or two to firm before they are dressed.*

To Pickle Oysters.

Open the oysters, and throw them into a basin; wash them in their own liquor, and take them out one by one; then strain the liquor, and let it stand to settle; set it on the fire to boil; put a good deal of whole pepper, some blades of mace, a scrape of nutmeg, and
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a little vinegar and salt ; let your oysters have a boil, and keep stirring them ; when you think them enough done, take them off, put them into an earthen pot, and when they are cold, cover them up very close ; and be sure you have liquor enough to cover them.

To Pickle Muscles or Cockles.

Take your muscles, beard and wash them very clean ; put them in a pot to open over the fire ; take them out of their shells, and lay them to cool. Put their liquor into a clean bason, and let it stand till the sand fall to the bottom ; then pour off the clear ; add to it a little vinegar and salt, mace and black pepper ; make it scalding hot ; put in your cockles or muscles, and let them stew a while ; then take them off ; put them in a bowl to cool. Tie them close up in a jar, and keep them for use.

To Fricassee Oysters, Cockles, or Muscles.

Wash them thoroughly clean in their own liquor, then strain the liquor on them ; put them on the fire, and give them a scald ; lift them out of the liquor, and thicken it with a little butter and flour. When it comes a-boil, put in the fish, and let them just get a boil or two. Cast two yolks of eggs ; take a little of the liquor out of the pan, and mix it with the yolks, add to it a glass of white wine, a scrape
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of nutmeg, and a very little salt; then put them in the pan, and give them a toss or two, but don't let them boil. Dish them.

To Stew Soles, or Flounders.

Skin and flour them; fry them a light brown; drain off the fat, and put to them a little gravy, a few oysters with their liquor, a bunch of sweet herbs, some onions, the squeeze of a lemon, and an anchovy; mix them all together, and let them stew over a very slow fire half an hour. When you are going to dish them up, take out the herbs and onions. Season with salt and mixed spices; and garnish with sliced lemon.

To Fry Soles.

Skin and score them cross-ways; dredge them with flour; and fry them of a fine brown. Dish and garnish them with parsley and sliced orange. Beef drippings, when sweet, will answer better than butter to fry them with.

To Roast Salmon.

Wash and scrape the scales from it very clean; dry it with a cloth; cut it cross-ways; strew over it salt, mixed spices, and grated crumbs of bread; then lay it in a tin pan, putting a little butter in the bottom of the
pan,

pan, and plenty above the salmon; bake it in an oven till it is enough. It may be eat with oyster sauce, or beat-butter and parsley.—A grille done in the oven is a very fine dish. Turn the tail into the mouth, but do not score it as the salmon; strew salt and mixed spices over it, with plenty of butter above and below. Eat it with the same sauce as the salmon. Garnish both with parsley.

To Crimp Skate.

Cut it in pieces of four inches long, and an inch broad; turn each piece round, and tie it with a thread; have as much salt and water ready boiling as will cover it; put it in, and boil it on a quick fire; cut off the threads, and put it on a dry dish. If you are to eat it hot, send beat-butter and parsley along with it. Garnish with parsley.

A Fricassee of Lobsters.

Boil a large lobster; when it is cold take the tail from the body, and cut it through the middle the long way. Pick the meat out of both sides carefully, so as to keep the red part whole. Break the two large claws, and also take out the meat whole. Pick out all the other fleshy parts, and if it has a roe, cut it in small pieces. For sauce, take half a pound of veal, three half mutchkins (one pint and a half) of water, two onions, the paring of a lemon,

mon, some whole pepper and salt, and a few blades of mace. When the substance is boiled out of the veal, and the gravy well tasted, strain and scum it. Then put to it a glass of white wine, the squeeze of a lemon, and thicken it with butter and flour. Set it again on the fire, and when it boils, scum it. Cast the yolk of an egg, and stir into it a little of your gravy, and half a gill (a quarter of a pint) of cream, and when it is well mixed, pour it into your fricasee. Then put in your lobster, and let it simmer but not boil; give it a shake now and then, and scum it well. Take up the large claws, and place them at each end of your dish, the tail bits at the sides, and the small pieces of the fish, with the roe, in the middle of it. Pour the sauce all over it, but don't fill the dish too full, that the lobster may be seen. Garnish with samphire and barberries, or a sliced lemon and French beans.

To Stew Trouts with Brown Sauce.

After they are cleaned dry them very well; dust them with flour, and brown them a little in the frying-pan; take a stock of either veal or fish; thicken it with browned butter and flour; season it with spices, salt, ketchup, a little walnut-pickle, and some claret. When the sauce comes a boil, put in the trouts, and stew them until they be enough. If you choose them with a white sauce, do them in the same manner as the whittings. You may dress

dress pike or eel in the same way as the trouts with brown sauce, taking care to cut the eels in pieces about three or four inches long.

To Pot Eels.

After taking the skin off your eels, split them from the shoulders to the tail and bone them; season them very highly with salt, spices, and sweet herbs; then put every two together, the inside of the shoulders of the one to the inside of the tail of the other; roll every pair up as you do a collar, and take as many of them as will fill your potting-can, putting some butter above and below them; cover them with paper, and put them in a slow oven. They will take four hours of doing. When you dish them, put one of the collars in the middle of the assiet (dish), and cut another into thin slices, to lay round the middle one. Garnish with any green thing you choose.

To Pot Fresh Herrings.

Scale them, and make them very clean; season them well with salt and spices; pack them neatly in your potting-can, laying the shoulders of the one to the tail of the other. When you have as many as you intend, pour on as much vinegar as will cover them; bind them close up, and put them in a slow oven; or you may bone and roll them up as a collar.

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To Fry Turbot.

Slice the turbot as thin as you can ; flour and fry it on both sides of a fine brown ; beat some butter ; put a little walnut-pickle, some pickled oysters, and a little ketchup in it for a sauce, which you may pour over the turbot. Garnish with sliced lemon or pickles. The tail cut is the best for frying.

To Dress a Sea-cat.

Wash it very clean and skin it ; turn the tail into the mouth ; take some good stock, thicken it with browned butter and flour ; put in some claret, ketchup, salt, and spices, two or three anchovies, some pickled oysters, with their liquor, a few cut pickled walnuts, with a little of their pickle ; boil the fish amongst the sauce ; but be sure it is covered with it. Serve up with the sauce about the fish.

To Dress a Sea-cat with a White Sauce.

Order the fish as in the former receipt ; boil it in salt and water ; and for sauce take some good stock ; thicken it with butter wrought in flour, a little white wine, a blade of mace, a little piece of lemon-peel, an anchovy, some pickled oysters, and a little of their liquor. When the sauce is ready, beat the yolk of an egg,

egg, and mix with it; dish it and pour the sauce over it.

Anchovies, oysters, pickled walnuts, and lemon-peel, are fine ingredients for all kinds of dressed fish. If you have no stock made of meat, you may make a very good one of fish. The proper fish for it are haddocks or whittings.

To Caveach Mackrel, or any kind of Fish.

Clean and dry your mackrel well; cut off the head and tail, and divide the body into four pieces the cross way. To fix large mackrel take one ounce of beaten pepper, three large nutmegs, a little mace, and a handful of salt. Mix your salt and beaten spice together, then make two or three holes in each piece with a larding-pin, and thrust the seasoning into the holes with your finger; rub the piece all over with the seasoning, fry them brown in oil, and let them stand till they are cold; then put them into vinegar, and cover them with oil. They are delicious, and will keep long if well covered.—Salmon, or any other kind of fish, may be done in the same manner; but always take care that your fish be thoroughly fried.

To Pickle Salmon, or any other Fish.

Cut your salmon into handsome pieces, of about an inch and a half long; wash them
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clean; dry them well with a cloth; flour them, and dip them in the yolks of eggs; fry them in plenty of oil till they are of a fine brown, and well done; lay them to drain till cold; then lay them in your vessel; throw in betwixt the layers mace, cloves, and sliced nutmeg. Then make a pickle of the best white wine vinegar, shalots, garlick, white pepper, Jamaica pepper, long pepper, and salt; boil it till it taste strong of the seasonings; when it is quite cold pour it on your fish, with a little oil on the top. Cover your pots close with bladder and leather.—Small fish are done whole.

To Dress real Turtles,—See next Chapter.

*To Make Fish Pies and Patties,—See Part II.
Pies and Pasties, Chapter I.*

CHAP.

C H A P. IV.

B U T C H E R M E A T.

To Make a Beef Ham.

FOR one rump of beef, about twenty pound weight, take three ounces of salt-petre, a quarter of a pound of brown sugar, half a pound of bay salt, half an ounce of white pepper, a quarter of an ounce of cloves, and a nutmeg or two; beat and mix them altogether, and rub it into the beef as well as you can; then rub it over with common salt; bed and cover it with the same; let it lie three weeks, turning it every other day, and then hang it up.

To Make Mutton Hams.

Half a pound of bay salt, and a quarter of a pound of sugar, will do three or four mutton hams. If they are very large, allow half an ounce of salt-petre to each ham, and the same spices as in the above receipt. Thrust your finger down the hole of the shank, and rub it well with the salts and spices; rub them well over with the same; then rub them over with common salt, and pack them in the trough,

turning them every other day for a fortnight, and then hang them up.

To Make a Bacon Ham.

Take a pound of common and a pound of bay salt, two ounces of salpetre, an ounce of salprunella, a quarter of a pound of coarse sugar, and spices as in the former receipts; mix all well together; open it a little at the shank, and stuff it well with the salt and spices; then tie it up hard with pack-thread round the shank-bone to keep the air out of it; rub it all over with the mixture as well as possible; lay it in a trough, and strew a little salt above and below it; take two or three folds of an old blanket, and cover the trough to keep out the air. After it has lain two or three days, pour off all the brine; then take what was left of the mixed salts, and mix it with some more common salt. Rub the ham every day with it, turning it and throwing away the old brine every day. Continue to do so for three weeks; and cover the trough always with the cloth. Then take out the ham, and lay it upon a table, with boards and weights above it. Then hang it up.

All hung-meat is best smoked with wood; juniper is the best, if you have it. *

To Cure Neats Tongues.

Rub them well with common salt, and let them lie three or four days; then lay them in
a heap

a heap on a table to let the brine run from them; and mix as much common salt, bay salt, saltpetre, and coarse sugar, as will do the quantity of tongues; strew some common salt in the bottom of a barrel; pack in the tongues neatly, and on every row of them strew the mixed salts; if you have not enough, make it up with common salt; put on the sinking boards and weights above it to bring up the brine to cover them; then close up the barrel.

To Make Force-meat Balls to serve for any kind of Flesh or Fowl.*

Take a pound of veal free from the skins, half a pound of beef suet, a slice of bacon ham, six pickled oysters, a small pickled cucumber, and some bread crumbs, mince and beat them in a mortar to a paste. Season it with mixed spices and the grate of a lemon; then mix it up with the yolks of two eggs; roll it up with a little flour into round and oval balls, and brown them.

To Ragoo a Rump of Beef of a stone weight.

Turn up the inside of the rump, and with a sharp knife take the bones nicely out of it. Rub the hole from which the great bone was extracted with the yolk of an egg. Break the bones, and put them on a slow fire with two pints (one gallon) of water, a pound of

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beef

* See the force-meat for *fish* in the receipt for stuffing haddocks, page 27.

beef cut in pieces, a carrot, turnip, and onion cut small. Then make a force-meat thus: Take a slice neatly off the thick of the rump, so as not to disfigure it, a quarter of a pound of beef suet, the same quantity of bacon ham, two anchovies, and a pickled cucumber; mince all these together, and season it high with mixed spices and salt. Take a part of this force-meat and fill up the hole of the rump. Turn in the narrow end of it, and skewer it down that it may lie handsomely in the dish. Then, with a larding-pin, make small holes about two inches from each other in the thick of the rump, rub them with the yolk of an egg, and fill them up with the rest of your force-meat. This done, rub over the rump with the yolks of two eggs. Brown half a pound of butter in a frying-pan, put the rump into it, and turn it every way till it is all of a fine light brown. When your stock is ready, strain it, return it back into the pot, and put in the rump, covering it close. Let it stew slowly about three hours, and turn it twice in that space. Then take it out, thicken your sauce with butter and flour, and add to it two spoonfuls of ketchup, a glass of port, some browned force-meat balls, pickles, browned oysters with their liquor, a spoonful of vinegar, and if you choose, a few sweetbreads and kernels parboiled. When your sauce comes a-boil again, scum it well, and put in the rump. Let it lie a while till it is thoroughly heated. Then take it out, place it handsomely
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ly in your dish, and pour the sauce about it. Garnish with pickles.

To Stew a Rump in a plain way with Roots.

Powder the rump, let it lie three days, and then take it up and wipe it clean. Brown it as before, and then put it into a pot of boiling water; after it has boiled an hour, put in some carrots, turnip, and onion. When it is near ready, and the soup good, make a sauce thus: Brown a quarter a pound of butter, and thicken it with flour, mix it into a choppin (two pints) of your soup, give it a boil, put in a spoonful of ketchup, and scum it. Then dish up the rump, pour the sauce over it, and garnish it with the boiled carrot and turnip, either whole, or turned out as you please. Serve up your soup by itself on toasts of bread.

Beef a-la-Mode.

Take six pound of the round of a rump, cut the marrow bone neatly out of it, and skewer the pieces together to keep it of a handsome round. Hole it with a larding-pin, and fill the holes with force-meat. Rub the beef over with mixed spices and salt, lard it with thin slices of bacon, dredge it with flour, and brown it. Put on a mutchkin (pint) of strong beef gravy, with a glass of vinegar and an onion, in a stew-pot. Lay skewers across
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the bottom of your meat to keep it from burning, cover it up very close, and stew it gently for an hour and a half. Then turn it, and let it stew till it is tender. Take out the beef, strain and scum your soup, and pour it over it. You may add force-meat balls if you choose. It will eat well either hot or cold.

To Pot Beef.

Take some slices of a rump or a hookbone of beef; strew a little saltpetre on it; let it lie two days; then put it in the potting-can with a good deal of butter or suet; tie it close up with paper, and put it in a quick oven; let it bake two or three hours; then take it out, and pour all the fat and gravy clean from it. When it is cold, pull it all into threads, and beat it very fine in a mortar; season it with salt and mixed spices. Whatever weight of beef you have, take the same weight of sweet butter; oil the butter and scum it; pour it on the meat, and keep back the sediment. Work the butter and meat very well together, and press it into small white pots. Then oil some more butter; pour it on the top, and tie them close up with paper. You may send it in the pots to the table.

To Make Minced Collops.

Take a tender piece of beef, keep out all the skin and fat, mince it small, season it with

salt and mixed spices ; shred an onion small, and put in with it ; spread the collops, and dredge flour on them ; brown some butter in a frying-pan ; put the collops in the pan, and continue beating them with the mincing-knife till they suck up all the butter, and be a little brown. You may draw as much gravy from the skins as will serve for the sauce ; strain it into the frying-pan, and when it comes a-boil, put the collops in, and let them boil until they are enough. You may put in some pickles, or vinegar, if you choose. If you see any of the butter on the top, scum it off.

To Pot a Cow's Head.

Wash it well with salt and water ; it is the better of blanching a night, giving it more clean water ; break it, that it may go into the pot ; boil it until the flesh comes off easily ; take out the eyes and the pallat ; take the black skin off the pallat ; cut the black out of the eyes ; cut the eyes in rings, and the pallat in dices, the fat parts about an inch long, and mince the black parts small ; then mix the pieces altogether, and take the fat off the broth in which it was boiled. For stock, boil a large knap of veal in a pint (two quarts) of water, with onion, carrot, and turnip. When the veal is well boiled, strain it, and pick out all the gristly parts of it. Cut them about half an inch long, pick out also the fleshy parts of it, and mix them with the cuttings of the
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the head. Season it very high with salt and mixed spices, the squeeze of a lemon, and some cut pickles. Put it into a large potting-can, (or a shape if you have one), and mix it well with the gravy drawn from your veal, and the fat that has been scumed off the head. Cover it close with a coarse water paste, or strong paper, and set it into a slow oven for two hours. Then draw it, and when it is quite cold turn it out, or cut it in slices, and garnish it with beet root, or red cabbage.

If you have not an oven, pot it on a slow fire, covering it close till the gravy is almost soaked in. Then put it into shapes, and when you are to use it, dip your shapes in warm water and turn it out. Garnish as before.

To Broil Beef Steaks.

Take the best bit of the beef for steaks off the small end of a sparerib; cut the steaks pretty thick; flatten them with the chopping-knife; the gridiron must be very clean and very hot, and the fire very clear, before you lay them on; keep turning them often. When enough, salt them in the dish; strew pickles over them. Send them hot to table with a cover over them.

Beef Collops in the Pan.

Cut steaks of a huckbone or sparerib in small pieces; beat them well; take a frying-pan,

pan, brown a little butter with flour, put in a row of beef, with pepper, salt, and sliced onions; repeat the same till the pan is covered; draw back the collops, make about half a mutchkin (half a pint) of gravy of the skinny parts of your beef, and thicken it with butter and flour; add to it a little vinegar and ketchup, and when it boils scum it, and then mix your collops with it.

Beef Olives.

Cut thin slices off a tender piece of beef pretty long, and about three inches broad; cut the fat pieces separate from the lean; beat them with the rolling-pin; put a bit fat on every piece of lean; season them with salt and mixed spices; roll every one up like a collar with a thread about them; dredge them with a little flour, and fry them of a fine brown. Have ready a strong gravy drawn from the coarse pieces and skins, with carrot and turnip boiled in it; thicken it with browned butter and flour, and put in a spoonful of ketchup, a glass of white wine, a quarter a hundred of oysters browned, and their liquor, and force-meat balls browned. Then set it on a slow fire with a few cut pickles, and let it stew three quarters of an hour. Before you dish them up, take away the threads; and garnish them with green pickles.

To Collar Beef.

Take twelve pound of the nineholes or breast of beef and bone it; rub it well with salt and saltpetre; let it lie a fortnight or three weeks, according to the thickness of the beef; take it up and dry it well with a cloth; then season it very well with mixed spices and sweet herbs, if you choose it; roll it up very hard, and roll a cloth about it; tie the cloth very tight at both ends; bind the collar very firm with broad tape; put it into a pot of boiling water; be sure to keep it always covered with water. If it is very thick, it will take near six hours boiling. When it is boiled hang it by one of the ends of the cloth, to drop the water from it; when it is cold, loose it out of the bindings. You may collar a fore-leg of mutton the same way.

Scarlet Beef.

Take eight or ten pound of the breast or briscuit of fat beef, and rub it hard over with a pound of common salt, a quarter a pound of bay salt, a quarter a pound of brown sugar, and one ounce of saltpetre, mixed and beat all fine together. Let it lie a fortnight, turning it daily, and then boil it. It eats very well with greens when hot, and makes a pretty side dish when sliced down cold, and garnished with parsley.

Bouille Beef.

Take six or eight pound of a breast, neither too thick nor too thin, and bone it. Break the bones, and put them into a pot with three pints (one gallon and a half) of water, onion, carrot, and turnip. Beat your beef with the pestle of a mortar. Rub it over with the yolk of an egg, and salt. Brown half a pound of butter, and brown the beef in it. Strain your stock, put the beef into it, and stew it on a slow fire for two hours and a half; turn out some turnips, and cut a carrot about two inches long, and take out your beef. Scum the sauce, add to it a little more salt, and thicken it with butter and flour. Put in the carrot and nips, and stew them along with the beef half an hour longer. Then dish it up; and garnish with the carrot and nips.

A Porcupine of Beef.

Bone a briscuit of beef, and beat it well with a rolling-pin; then rub it over with the yolks of eggs; strew over it bread crumbs, parsley, sweet-marjoram, lemon-peel shred fine, nutmeg, pepper, and salt; roll it up very close, and bind it hard; lard it across with bacon, then a row of cold boiled tongue, a third row of sliced pickled cucumbers, and a fourth row of yolks of eggs chopped small; do it over in rows as above, till it is larded all round; it
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will look like red, green, white, and yellow dices; then stew it in a deep pot with a mutchkin (pint) of water, or tie it down with strong paper, and send it to the oven. When it comes out, skim off the fat, and strain your gravy into a sauce-pan; add to it two spoonfuls of red wine, the same of browning, one of mushroom ketchup, and half a lemon; thicken it with butter rolled in flour. It will take, either way, four hours to do it. Dish up the meat, and pour the gravy on the dish; lay round force-meat balls; garnish with horse-radish, and serve it up.

To Ragoo Ox Palates.

Clean them well, and boil them very tender; cut some of them in square, and some in long pieces, and then proceed as follows to make a rich sauce: Put a piece of butter in your stew-pan, and melt it; put to it a large spoonful of flour, and stir it well till it is of a light brown; then put to it a choppin (quart) of good gravy, three shallots chopped, and a gill of Lisbon; add also some lean ham cut very fine, and half a lemon. Having boiled them twenty minutes, strain the liquor through a sieve, and put it and the palates into your pan, with some force-meat balls, truffles and morels pickled, or fresh mushrooms stewed in gravy, and season to your taste with pepper and salt. Toss them up five or six minutes, dish them up, and garnish with beet-root or lemon.

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To Fricando Ox Palates.

Clean six palates, and cut them in square pieces; lard them with bacon; then rub them over with the yolk of an egg, and season them with white pepper, nutmeg, and salt; fry them a pretty brown. Then take half a mutchkin (half a pint) of beef gravy, one spoonful of white wine, a little lemon pickle, one anchovy, a shalot, and a bit of horse-radish; give them a boil, and strain your gravy; then put in your palates, and stew them half an hour; make your sauce pretty thick; dish them up, and lay round them stewed spinage, pressed and cut like sippets, and serve them up.

To Fricassee Ox Palates.

Clean, boil, skin, and cut six palates as before. Take a mutchkin (pint) of strong veal gravy; thicken it with a little butter and flour. Then add a glass of white wine, the squeeze of a lemon, white pepper, a nutmeg, salt, some minced parsley, and a quarter of a hundred oysters with their liquor. Boil and scum it; cast the yolks of three eggs; mix into it a gill of cream, and stir it among your sauce. Then put in the palates, and give the whole a shake over the fire. Dish and garnish with a sliced lemon or pickles.

To Stew a Jigot of Veal.

Cut off the shank bone, and boil it in three choppins (three quarts) of water, with a pound of veal, some onions, mace, lemon-peel, white pepper, and salt. Then make holes in the jigot with a larding-pin, and stuff it with veal force-meat; rub it over with an egg, white pepper, and salt, and brown it. Strain your sauce, and thicken it with butter and flour; put it again into the pot, and when it comes a-boil, scum it. Then put in the jigot to stew, and when it is ready throw in some pickled oysters with their liquor, some fried force-meat balls, the juice of a small lemon, and a glass of white wine. Then dish it up; pour the sauce over it; and garnish with sliced lemon.

Scotch Collops with a White Sauce.

Cut three pound of veal out of the thick of the thigh, into thin slices about the size of a crown piece. Flatten them with a rolling-pin, dip them in the yolk of an egg, season them with white pepper and salt, mace, nutmeg, and the grate of a lemon mixed together. Strew over them grated bread and parsley, and brown them of a light gold colour. Then take a little veal gravy with onion and parsley boiled in it, strain and thicken it with butter and flour. Scum it when it boils; put in the squeeze of a lemon, a few pickled oysters,
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and force-meat balls fried of a light brown. Then put in your collops, and let them stew about ten minutes; cast the yolks of two eggs; mix them with a gill of cream, and a glass of white wine. Then draw the collops to the side of the pan. Stir in the above mixture into the sauce; but do not let it boil. Then stir in the collops; give the whole a shake over the fire, and dish it up.—Garnish all veal dishes with sliced lemon and green pickles; and observe never to let any thing come a-boil that has eggs or cream in it, because they curdle in the sauce.

Scotch Collops with a Brown Sauce.

Cut and flatten them as above; season with mixed spices and salt, strew grated bread over them, and brown them on both sides. Take them out and wipe your pan clean; brown a little butter and thicken it with flour, stir into it some veal gravy and a spoonful of ketchup. Scum it, and then add to it a few oysters and force-meat balls browned, the squeeze of a lemon, and a glass of wine; put in your collops; stew them about ten minutes, and serve them up.

To Hash Cold Veal.

Cut it down in thin slices; take the bones and skinny pieces to make the stock; and put into it a piece of lemon-peel and some blades

of mace. If there has been any of the gravy left of the roast, put it into the stock ; then strain it off, and thicken it with butter and flour ; then put in a little ketchup, the squeeze of a lemon, and a glass of white wine ; then put in the veal ; give it a boil or two, and dish it on sippets of toasted bread.

To Mince Cold Veal.

Cut off all the brown pieces and fat ; mince the white part of the meat ; boil some sweet cream (taking care to stir it until it boils, to keep it from bratting) ; thicken it with a very little sweet butter knead in flour ; put in the veal, and season it with the grate of lemon, a little salt, and the scrape of a nutmeg ; keep it tossing on the fire until the sauce is a little thick ; and, just before it comes off, give it a squeeze of a lemon. Then serve it up.

Veal Cutlets.

Cut the back ribs of veal into steaks, and flatten them ; strew over them bread crumbs and parsley, and fry them of a fine light brown ; make a ragoo sauce of some stock ; thicken it with browned butter and flour, (as in the other receipts for brown sauce), and give it the same kind of seasoning ; then put in the steaks into the sauce, and let them stew until they are enough.

Broiled

Broiled Veal Cutlets.

Cut and flatten them as in the former receipt ; rub them over with a beat egg ; season them with salt and the grate of a lemon ; strew some crumbs of bread over them on both sides ; pour a little oiled sweet butter over them ; lay every cutlet in clean white paper ; broil them on a clear fire, turning them often till they are enough ; take off the paper, and dish them. For sauce, send up some beat butter, ketchup, and the squeeze of a lemon, in a sauce-boat.

To Fricassee a Breast of Veal.

This you may do in the same manner as the collops with the white sauce on page 52, only remember to cut the ribs in short pieces, and after they are browned, let them boil about three quarters of an hour.—Lamb, chickens, rabbits, tripe, and kernels, &c. may be done the same way.

Veal Fricandos.

Cut out of the thick of a thigh of veal as many steaks as you have occasion for, each of them an inch thick, and six inches long ; rub them over with the yolk of an egg, and season them with white pepper, nutmeg, and salt ; lard them with small chardoons, and dredge them

them with flour ; brown them before the fire till they are of a fine brown, and then put them into a stew-pan, with some good gravy, thickened with browned butter and flour, and let them stew half an hour. Then put in a slice of lemon, a little anchovy, a large spoonful of ketchup, a little Cayenne pepper, and a few morels and truffles: When your fricandos are tender, dish them up; strain your gravy and pour it over them; garnish with green pickles and barberries. Force-meat balls laid round them, and yolks of eggs boiled hard, have a very good effect.

Bombarded Veal.

Extract the bone from a fillet or jigot of veal, and make a force-meat thus: Take the crumbs of a penny loaf, half a pound of fat bacon scraped, an anchovy, two or three sprigs of sweet marjoram, a little lemon-peel, thyme, and parsley; chop these well together, and season them with salt, Cayenne pepper, and a little nutmeg grated. Mix up the whole with an egg and a little cream, and fill up the place from whence the bone was taken with this force-meat. Then make cuts, all round the fillet, about an inch distance from each other. Fill one nick with force-meat; a second with spinach well boiled and squeezed; a third with crumbs of bread, chopped oysters, and beef marrow; a fourth with yolks of eggs chopped; and thus fill up all the cuts. Wrap the
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caul close round it, and put it in a deep pot, with a mutchkin (pint) of veal gravy. Make a coarse paste to lay over it, and put it in the oven. When it is enough, skim off the fat, and put the gravy into a stew-pan, with a spoonful of ketchup, and half an ounce of morels and truffles. Thicken the sauce with butter and flour, give it a gentle boil, put your veal into the dish, and pour your sauce over it.

To Dress a Midcalf, or Calf's Heart.

Stuff a calf's heart with force-meat, and send it to the oven, with a little water under it. Lay butter over it, and dredge it with flour. Boil one half of the liver, and all the lights for half an hour; then chop them small, and put them in a sauce-pan with a pint of gravy, and a spoonful of ketchup. Squeeze in half a lemon, season with pepper and salt, and thicken with a good piece of butter rolled in flour. When you dish it up, pour the mince-meat in the bottom, and have the other half of the liver ready fried of a fine brown, and cut in thin slices, and little pieces of bacon also fried. Set the heart in the middle, and lay the liver and bacon over the minced-meat.

Calf's Heart Roasted.

Having made a force-meat of the crumbs of half a penny loaf, a quarter of a pound of beef
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fuet chopped small, a little parsley, sweet marjoram, and lemon-peel, mixed up with a little pepper, salt, nutmeg, and the yolk of an egg, fill the heart with it, and lay a veal caul over the stuffing, or a sheet of writing paper, to keep it in its place. Put it in an oven, and let it be thoroughly roasted. When you dish it up, lay slices of lemon round it, and pour melted butter over it.

Veal Olives.

Cut some steaks out of the thick of a thigh, a good deal longer than broad, and dip them in the yolks of eggs. Season them with mixed spices and salt. Make some force-meat, roll it up into oval balls, put one of them into the heart of each steak, and bind it up with a thread, cutting off a little bit at both ends of the olives to make them of a handsome shape, and brown them. Thicken some veal gravy with browned butter and flour, add to it a glass of white wine, a spoonful of ketchup, the squeeze of a lemon, a few oysters and force-meat balls both browned, and stew them along with your olives slowly three quarters of an hour. Then dish them up handsomely, putting a large olive in the middle, and laying the force-meat balls and oysters betwixt each of the olives; but be sure to take the threads from them before you dish them.

To Ragoo a Breast of Veal.

Bone a breast of veal; break the bones and put them on to boil, with three choppins (three quarts) of water, onion, carrot, and turnip, a bunch of sweet herbs, and a shank of bacon. Flatten your veal with the side of your chopping-knife; season it with mixed spices and salt; lay cut slices of bacon ham very thin all over it. Take the yolks of six hard boiled eggs, and mince them fine with the crumb of a penny loaf, half a dozen of anchovies boned; mix and strew them over the bacon; cut some pickled kidney beans, and strew them above these. Then roll up your veal, beginning at the narrow end, and bind it firm with a piece of twine, or sew it up neatly. Brown it; then strain the stock; return it to your pot with the collar, and let it stew gently two hours, covering it close up. Brown some force-meat balls, a quarter of a hundred oysters, two sweetbreads parboiled, cut small, and browned. Take off the collar, and scum all the fat off the sauce; thicken it with butter and flour, and scum it again; add to it your force-meat balls, a glass of white wine, a spoonful of ketchup, the squeeze of a lemon, the liquor of the oysters, and a little more spices and salt. Then put in the collar and give it a boil. If you choose you may add some truffles and morels stewed and cut small, artichoke bottoms, and pickled mushrooms; but the ragoo

goo is very good without them. Then take out the collar, cut a neat slice off each end of it to keep it in shape, and unbind it. Divide it into three pieces; set them up end-way in your dish to show the different colours; place the largest piece in the middle of your dish, and pour the ragoo about them. Garnish as before.—A breast of veal may be ragoosed in this way without being boned, larded, or rolled up.

To Dress a Calf's Head.

After scalding and washing it very clean, boil it half an hour, and when it is cold, cleave it exactly through the middle; take one half of the head; take out the tongue and pallet; cut off the upstanding part of the ear; score it in squares; rub it over with a beat egg; then strew it over with salt, mixed spices, crumbs of bread and parsley; lay pieces of butter upon it, and put it in an oven or before the fire to brown, basting it frequently with the butter. Remember, when cleaning the head, not to open the jaws. Cut down the other half into slices, neither too long nor too short; slice off the ear part round-ways, and take out the eye; cut the black out of it, and slice it down; skin the tongue and pallet, and slice them down; thicken some stock of veal with butter knead in flour; season it with salt, mixed spices, a little ketchup, some white wine, the squeeze of a lemon, and some pickled

led oysters; put in the hash, and let it stew a little; throw in a piece of lemon-peel, but take it out when you dish it. When you dish it, lay the hash in the dish, and the other half of the head in the middle. Garnish with brain cakes and green pickles.

To Make Brain Cakes.

When the head is cloven, take out the brains and clear them of any strings that may be amongst them. Cast them well with a knife, and mix them with the yolks of two raw eggs, a few crumbs of bread, parsley, pepper and salt, a spoonful and a half of flour, and the same quantity of cream; when they are very smooth, drop them with a spoon of the size of a small sugar biscuit, and fry them a light brown*.

To Turtle a Calf's Head.

For stock, set on a knuckle of veal with three choppins (three quarts) of water, a turnip, carrot, onion, and sweet herbs; when it comes a-boil, put in the head after it is well cleaned, and be sure there is as much water as will cover it, taking care to scum it as it boils. Take the head out after it has boiled half an hour, (letting the stock boil), and when it is cold, take off the gristly part of the ears, wipe
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* Brain cakes make a very handsome corner dish, garnished with sliced orange.

them clean with a cloth, and cut them into straws. Then cut off as many round slices of the fleshy parts of the ear as you can get. Take the thin skin off the forehead, and cut it into narrow strips of about two inches long, so as to resemble the tripe of a real turtle, and cut the thick of the cheeks into dices or small square pieces. Open the jaws, and take the tongue carefully out. Skin it and keep it whole; pick out the eyes, throw away the black part, and cut them into rings. Then strain your stock, and add to it the juice of a lemon, some white and Cayenne pepper, and salt, a spoonful of ketchup, half a mutchkin (half a pint) of white wine, and a slice of lean bacon ham. Then put the whole ingredients before mentioned into the stock, set it on a slow fire, and scum it as it boils. Let all boil together till the head is tender, and the gravy well soaked in. Have a cut out border of paste, ready fired round the rim of your dish, a dozen of veal force-meat balls, and a quarter of a hundred oysters lightly browned. Let the force-meat balls, and oysters with their liquor, boil for two or three minutes along with your mock turtle. Take it off, pick out the tongue carefully, and lay it on a plate, also the bit of ham and lemon-peel. Dish up your mock turtle; place the tongue in the middle, and the yolks of four hard boiled eggs at the ends and sides of it, intermixed with green pickles.

To Pot a Calf's Head.

Boil it about half an hour ; slice as many round pieces off the ears as you can ; cut out the black of the eyes, and slice them into rings ; cut the skinny pieces about an inch long, and some a little longer ; some about the breadth of a straw, and some of them broader ; cut the fleshy parts of the head pretty small ; have some beef stock ; boil a blade of mace, a little lemon-peel, and a sprig of winter savory in it ; strain it off ; clarify it with the white of eggs, and run it through a jelly-bag ; cut the pallet into small squares ; put all the meat in the stock, and season it with a little white pepper and salt ; let it boil until the stock is well soaked in ; put a little of the thinnest of it into the bottom of a stone bowl, and let it cool ; take some pickled beet-root and cucumber ; cut them so as that you can lay them in the form of a flower on the jelly, in the bottom of the bowl, and lay a tire of the stewed meat over it. As you lift the meat, pick out the rounds of the ears and eyes, and lay them aside on a plate ; lay on some more of the meat, until there is about the half of it in ; then take the rounds of the ears and the eyes that were kept out, and slip them down edge-ways as near to the side of the bowl as you can ; let there be a little distance between every round ; put in the rest of the meat round the edge of the bowl ; put si-

ced beet-root and kidney-beans, or any thing that is green, about with the beet-root; it must be thoroughly cold before it is turned out of the bowl. If it does not come easily out, dip the bowl into warm water, and turn it out on your dish.

To Dress a Turtle of thirty pound weight.

Cut off the head, take care of the blood, and take off all the fins, lay them in salt and water; cut off the callipee, which is the belly or bottom shell; then cut off the meat that grows to it; take out the heart, liver, and lights, and put them by themselves; take out the bones and flesh out of the back shell, (which is the callipash); cut the fleshy part into pieces, about two inches square, but leave the fat part, which is called the monsieur; rub it with salt, and wash it in several waters to make it clean; then put in the pieces that you took out, with about half a mutchkin (half a pint) of Madeira, and two pints (four quarts) of strong veal gravy, a lemon cut in slices, a bundle of sweet herbs, a tea-spoonful of Cayenne, six anchovies washed and picked clean, a quarter of an ounce of beaten mace, a tea-spoonful of mushroom powder, and half a mutchkin (half a pint) of essence of ham, if you have it. Then wash the shell very clean, put in the meat, and cover it with a coarse paste; set it in the oven for three hours; when it comes out, take off the lid and scum off

off the fat, and brown it with a salamander.—

This is the bottom dish.

Then blanch the fins; cut them off at the first joint; fry the first pinions a fine brown, and put them into a sauce-pan with a pint (two quarts) of strong brown gravy, a glass of red wine, and the blood of the turtle, two spoonful of mushroom ketchup, Cayenne and salt, an onion stuck with cloves, and a bunch of sweet herbs; a little before it is enough, put in an ounce of morels, the same of truffles, stew them gently over a slow fire for two hours; when they are tender put them into another stew-pan, thicken your gravy with browned butter and flour, and strain it upon them, give them a boil, and serve them up.—

This is a corner dish.

Then take the thick or large part of the fins, blanch them in warm water, and put them in a stew-pan with three choppins (three quarts) of strong veal gravy, a mutchkin (pint) of Madeira wine, half a tea-spoonful of Cayenne, a little salt, half a lemon, a little beaten mace, a tea-spoonful of mushroom powder, and a bunch of sweet herbs; let them stew till quite tender, they will take two hours at least; then take them up into another stew-pan, strain your gravy, and make it pretty thick; then put in a few boiled force-meat balls, made of the veally part of your turtle, left out for that purpose, a mutchkin (pint) of fresh mushrooms, if you cannot get them, pickled ones will do, and eight artichoke bot-

toms boiled tender, and cut in quarters; shake them over the fire five or six minutes; then put in half a mutchkin (half a pint) of thick cream, with the yolks of six eggs beaten well; shake it over the fire again till it looks thick and white, but do not let it boil; dish up your fins with the balls, mushrooms, and artichoke bottoms, over and round them.—*This is the top dish.*

Then take the chicken part, and cut it like Scotch collops; fry them a light brown; then put in a choppin (quart) of veal gravy; stew them gently a little more than half an hour, and put to it the yolks of four eggs boiled hard, a few morels, a score of oysters; thicken your gravy; it must be neither white nor brown, but a pretty gravy colour; fry some oyster patties, and lay round it.—*This is a corner dish to answer the small fins.*

Then take the guts, (which is reckoned the best part of the turtle), rip them open, scrape and wash them well, rub them well with salt, wash them through many waters, and cut them in pieces two inches long; then scald the maw or paunch, take off the skin, scrape it well, cut it into pieces about half an inch broad, and two inches long; put some of the fleshy part of your turtle in it, set it over a slow charcoal fire, with a pint (two quarts) of veal gravy, a mutchkin (pint) of Madeira wine, a little mushroom ketchup, a few shallots, a little Cayenne, half a lemon, and stew them gently four hours, till your gravy is almost

most consumed; then thicken it with flour, mixed with a little veal gravy; put in half an ounce of morels; a few force-meat balls made as for the fins; dish it up, and brown it with a salamander, or in the oven.—*This is a corner dish.*

Then take the head, skin and cut it in two pieces, put it into a stew-pot, with all the bones, heart, and lights, in two pints (one gallon) of water, or veal broth, three or four blades of mace, one shalot, a slice of beef beaten to pieces, and a bunch of sweet herbs; set them in a very hot oven, and let it stand an hour at least; when it comes out, strain it into a tureen for the middle of the table.

Then take the heart and lights, chop them very fine, put them into a stew-pan, with a mutchkin (pint) of good gravy, thicken it and serve it up. Lay the head in the middle; fry the liver, and lay it round the head upon the lights; garnish with whole slices of lemon.—*This is the fourth corner dish.*

N. B. The first course should be of turtle only, when it is dressed in this manner; but when it is with other victuals, it should be in three different dishes. Observe to kill the turtle the night before you use it, that you may have all your dishes going on at a time.

To Dress a Turtle the West India way.

Take the turtle out of the water the night before you intend to dress it, and lay it on its back.

back. In the morning, cut its head off, and let it bleed well. Then cut off the fins; scald, scale, and trim them and the head, and raise the callipee, which is the belly or under shell; clean it well, leaving to it as much meat as can be spared. Take from the back shell all the meat and entrails, except the fat. Wash all clean with salt and water, and cut it into pieces of a moderate size. Take from it the bones, and put them with the fins and head into a soup-pot, with two pints (one gallon) of water, some salt, and two blades of mace. When it boils, skim it clean, and put in a bunch of thyme, parsley, savory, and young onions, and all your veal part, except about one pound and a half, adding a little Cayenne pepper. When the veal has boiled in the soup about an hour, take it out, cut it in pieces, and put it to the other part. The guts or tripes, which are considered as the best part, must be cleaned, and cut in pieces about two inches long. Scald and skin the paunch or maw, and cut it in like manner; mix the whole, except the liver, with half a pound of fresh butter, a few shalots, a bunch of thyme, parsley, and a little savory, seasoned with salt, white pepper, mace, three or four cloves beaten, and a little Cayenne pepper. Stew them about half an hour over a clear fire, and throw in half a mutchkin (half a pint) of Madeira, with as much of the broth as will cover it, and let it stew till tender. When it is nearly enough, skim it, and thicken it with flour,
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and add some veal broth, about the thickness of a cream. Let your force-meat balls be fried brown, and stewed with the rest. Then put the stew (which is the callipash) into the shell, with the yolks of eight hard boiled eggs, and either make use of a salamander, or put it into the oven to bake. Slash the callipee in several places, put some butter to it, and season it moderately with Cayenne and white pepper, salt, beaten mace, chopped thyme, parsley, and young onions. Put a piece on each slash, and some over the whole, and bake it. The back shell, which is called the callipash, must be seasoned like the callipee, and baked before the stew is put in. The fins, when boiled very tender, must be taken out of the soup, and put into a stew-pan, with some good veal gravy, a little Madeira wine, seasoned and thickened as the callipash, and served in a dish by itself. The lights, heart, and liver, may be done the same way, but a little higher seasoned; or the lights and heart may be stewed with the callipash, and taken out before you put it into the shell, with a little of the sauce; but dish it by itself. The veal part may be made fricandos, or Scottish collops. The liver should never be stewed with the callipash, but always dressed by itself; except you separate the lights and heart from the callipash, and then always serve them together in one dish. The callipee may be placed at the head of the table, the callipash at the bottom, and the lights, soup, fins, &c. in the middle.

Mutton

Mutton Chops.

Cut the back-ribs or loin of mutton into steaks, and beat them with the chopping-knife; brown them in a frying-pan; season them with salt and spices; and strew crumbs of bread over them; have as much good stock as will cover the steaks; put a little ketchup in the sauce; it is much better of a little red wine; when the sauce comes a-boil, put it and the steaks into a close pan; let them stew until they are enough. Strew some cut pickles on the steaks when you dish them.

To Hash Cold Mutton.

Cut the mutton down in thin slices; break the bones, and take any piece of the mutton that does not go into the hash, to help the stock; you may boil an onion or two in it. When the stock is ready strain it, and thicken it with browned butter and flour; put in a little ketchup, and some salt and spices, into this sauce; and, when it comes a-boil, scum it. Then throw in the hash, and let it get two or three quick boils. If there was any of the gravy of the cold meat left, put it into the hashy, keeping out the fat. This hash is much the better of cut pickles in it. Dish it on sippets of toasted bread.—Cold roast beef may be done in the same manner.

A Haricot

A Haricot of Mutton.

Take a loin of mutton, not over fat; cut the flap off, slash it with a knife, and put it on the fire in a stew-pan with three mutchkins (three pints) of water, three onions, carrot, and turnip, for a stock. Then cut the rest into steaks, beat them with a chopping-knife; after you have taken off the skin, rub them slightly over with the yolk of an egg; strew crumbs of bread and parsley over them; season them with a little salt and spices, and brown them nicely on both sides. When your stock is good, strain it, and scum off the fat. Thicken it with a little butter and flour. Put it again on the fire, and scum it when it boils. Then put the steaks, with some turnips turned out with a turner, and two large carrots cut out in the figure of stars, and all the gravy that runs from the steaks, into a close pan, and let them stew for about half an hour on a slow fire; lay the steaks in a soup-dish, and the roots and sauce over them.

Italian Baskets of Mutton Chops.

Cut five or six steaks off the back-ribs of mutton; flatten the broad end of the steaks, and keep the other end only the breadth of a rib; rub them over with the yolk of an egg, and season them with mixed spices and salt. Then cut out about half a pound of the lean
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part of the mutton, and take two slices of boiled bacon ham, a shalot or two, some bread crumbs, and parsley; mince all these very fine, and beat them in a mortar. Season this forcemeat with mixed spices and salt, and work it up with the yolks of two eggs. Cut it into as many pieces as you have steaks, and spread it upon the broad end of each of them. Then cut a piece of plain paste into narrow stripes; roll them round in your hand, and place them upon your steaks in the form of a basket; glaze them over with a cast egg, and bake them in an oven three quarters of an hour. Then dish them handsomely; take all the fat from them, and pour a rich gravy about them.

To Boil Beef or Mutton in the Juice.

To every pound of beef allow a quarter of an hour; two hours will boil a large jigot of mutton. You must take care, when taking it out of the pot, not to run a fork into it, else the juice will run from it. You may put carrots and turnip, or cauliflower, about the mutton, and pour a little beat butter over it. In place of roots, you may give it a caper sauce, if you choose it.

To Roast Venison.

Lard and season it with mixed spices and salt; let it lie four or five hours in some claret, lemon-juice, or vinegar, turning it every hour;

hour ; then split and roast it at a gentle fire ; baste it with the wine it lay in ; take the drippings, and add some gravy to it ; thicken it with butter knead in flour, and a little ketchup ; boil it up, and pour it on the venison.

To Stew Venison.

Cut it in thin slices, and put it into a stew-pan with some claret, sugar, a little vinegar, and fried crumbs of bread ; season it properly with salt and spices ; let it stew until it is enough.

Venison in the Blood.

Bone a shoulder or breast of venison ; let it lie in its own blood for a night ; then take it up, and season it with salt and spices. Take some winter savory, sweet marjoram, and thyme, shred very small, and some beef-suet chopped small ; put it in a pan, and stir it on the fire until it is thick ; then spread it all over the venison, with some of the blood ; roll it up in a collar, and bind it. You may roast it on the spit, or stove it in gravy, with some claret and shallots. Serve it up hot. Send up to table with all roasted venison a sauce-boat of currant jelly, dissolved in a little boiling water.

To Stew Venison that has been Roasted.

Take some gravy, claret, a bunch of sweet herbs, and a little ketchup ; brown some but-

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ter, thicken it with flour, and put it into the sauce with salt and spices; let all boil until it is smooth; cut the venison in thin slices, put it into the sauce, and give it one boil; take out the herbs, give it the squeeze of a lemon, and then dish it.

To Broil Venison.

Cut the venison into slices of about half an inch thick; season them with salt, mixed spices, and crumbs of bread; broil them on a clear fire, and give them a gravy-sauce.

To Boil a Haunch of Venison.

Salt it for a week; put it into boiling water; if it is large, it will take two hours and a half to boil. You may send it up with cauliflower, or any kind of garden-stuff you choose, and melted butter.

Venison makes the finest of minced collops. You order them in the same way as you do the beef or hare collops.

Veal or Lamb Toasts.

Take the kidney, with all the fat belonging to it, and a little piece lean out of the thick of the thigh; mince and beat it to a paste; season it with salt, grate of lemon, and nutmeg; mix all together, and work it up with a raw egg; cut some slices of bread, not
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too thin, into any shape you please, either long or round; cover them with the minced meat pretty thick, and raise it a little higher in the middle; put them in a pan of boiling butter, with the bread side undermost. You must fry it gradually, else the bread will burn, and the meat be cold in the heart; turn it to the other side, and fry it a fine brown. If you have an oven, it will answer much better than frying the toasts, as they will not be in such a danger of burning, and they will be more thoroughly done. In this last way you put the toasts in a dish, with butter below them.

A Good Scotch Haggies.

Make the haggies-bag perfectly clean; par-boil the draught; boil the liver very well, so as it will grate; mince the draught, and two pounds of beef small; grate about half of the liver; mince three quarters of a pound of suet and some onions small; mix all these well together, with a handful or two of dried meal; spread them on a table, and season them properly with salt and mixed spices; take any of the scraps of beef that is left from mincing, and some of the water that boiled the draught, and make about a choppin (quart) of good stock of it; then put all the haggies-meat into the bag, along with the stock; but be sure to put out all the wind before you sew it quite close. If you think the bag is thin, you may

put it in a cloth to keep it from bursting. If it is a large haggies, it will take at least two hours boiling.

A Lamb's Haggies.

Clean the bag very well; slit up all the little fat tripes and the rodikin with a pair of scissars, and wash them very clean; parboil them, and also what kernels you can get about the lamb; then cut them in little pieces, but not too small; shred the web very small, and mix it with the other cut meat, and season it properly with a little salt and spices; cast three eggs with three spoonfuls of flour, as for pancake-batter; mix them up with a mutchkin (pint) of sweet milk; have a handful of young parsley, and some chieves or young onions, shred very small; then mix all the materials very well into the batter; put all into the bag, and sew it up. It will take about an hour's boiling.

To Roast a Calf's or Lamb's Liver.

Lard it with bacon, fasten it on the spit, and baste it with butter. Beat butter, ketchup, and a little vinegar mixed together, is a very good sauce for it.

To Ragoo a Liver.

Cut it in thin slices; brown some butter, and fry the liver in it; take the liver out from
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the butter, dust a little flour on it, and pour in some boiling water ; have some parsley and young onions shred small ; let them boil a little in the sauce ; season it with ketchup, a little vinegar, and salt ; put in the liver, and let it get two or three boils ; garnish it with fried parsley.—You may do cow's nears or kidneys in the same manner.

To Ragoo Pallets and Kernels.

Wash them very clean, and boil them till they are so tender that the skin will come easily off ; parboil the kernels ; cut the fleshy parts off them, and cut them and the pallets into square pieces ; fry them of a light brown ; make a stock of the flesh that comes off the kernels, and part of the water in which they were boiled ; put into it an onion, carrot, turnip, and a slice of lean bacon ; when it is strong enough, strain and thicken it with a little browned butter and flour. Season it with mixed spices and salt, and add to it a spoonful of ketchup, a glass of white wine, and the squeeze of a lemon ; scum it when it boils ; then put in your pallets and kernels, and let them stew until they are enough ; when you are about to dish them, put in a few cut pickles, and garnish the dish with sliced lemon.

To Stew a Neat's Tongue whole.

Wash it very clean with salt and water ; put it in a very close goblet with as much wa-

ter as will cover it ; let it stew for two hours ; then take it up, and skin it. You may add to the broth it was boiled in a mutchkin (pint) of strong stock and a little white wine ; thicken it with a piece of fresh butter knead in flour ; put in a faggot of sweet herbs, and season it with salt and mixed spices. When the sauce boils, put in the tongue, and close up the pan. If it is a large tongue, it will take two hours to stew ; cut some felly in pieces of about an inch long ; parboil it, and put it in the sauce, and let it boil till it is tender. Some choose carrot and turnip in it in place of felly. Before you dish it, take out the herbs, and strew in some cut pickles ; put the tongue in the middle of the dish, and pour the sauce over it.

To Hash a cold Neat's Tongue.

Slice it very thin ; take as much stock as will cover it, and put some crumbs of bread, browned in butter, into the stock. When it boils, season it with salt and spices, a little ketchup, and a little of either red or white wine. If you choose it, put in a few cut pickles when you are about to dish it. Dish it on sippets of toasted bread, cut in triangular forms, and let a little of them appear at the side of the hash. Let no hashed meat get more boiling than to be thoroughly warmed.

A Shoulder

A Shoulder of Mutton Surprised.

Roast it almost enough, then very carefully take off the skin about the thickness of a crown-piece, and the shank-bone with it at the end; then season the skin and shank-bone with pepper and salt, a little lemon-peel cut small, and a few sweet herbs and crumbs of bread. Lay it on the gridiron, and let it be of a fine brown; in the mean time, take the rest of the meat, and cut it like a hash about the bigness of a shilling; save the gravy, and put it to it, with a few spoonfuls of strong gravy, half an onion cut fine, a little nutmeg, a little pepper and salt, a small bundle of sweet herbs, some cucumbers cut very small, a few mushrooms, two or three truffles cut small, two spoonfuls of wine, either red or white, and throw a little flour over the meat; let all these stew together very slowly for five or six minutes, but do not let it boil; take out the sweet herbs, and put the hash into the dish, lay the broiled meat upon it, and send it to table.

To Fricassee Tripe with a White Sauce.

Cut it in small pieces about three inches long, and two broad; stew them tender in veal gravy; season it with white spices and salt; thicken it with a little butter and flour; add to it half a gill of cream, a glass of white wine, and the squeeze of a lemon. Cast the yolks

yolks of two eggs, and mix it with some of your boiling sauce; then mix all together, and give them a shake over the fire till it be of a proper thickness. If you choose a brown fricasee, do it the same way as the rabbits.

To Collar Lamb.

Bone a fore leg of lamb, and beat it out; rub it over with an egg, and season it highly with salt, white pepper, nutmeg, and mace; strew over it a good deal of grated bread and minced parsley, the yolks of six hard boiled eggs minced fine, the whites of three also minced fine above that, and some minced parsley above all, with a little more parsley and salt. Then roll up the collar as tight as you can, fix it with a long narrow skewer, and sew it up. Then rub it over with an egg, and give it a roll among your left bread crumbs and parsley; roast it before a clear fire; an hour and a half will do it. For gravy, break the bones of the lamb, and brown it. Garnish the collar with sliced lemon or pickles. It eats very well hot; but looks beautiful when cold and cut in slices, as it then shows the variety of colours.

To Ragoo Lamb.

Take a fore-quarter of lamb, cut the shank or knuckle-bone off, lard it with little thin bits of bacon, flour it, fry it of a fine brown,
and

and put it into a stew-pan with a choppin (quart) of broth or good gravy, a bundle of herbs, a little mace, two or three cloves, and a little whole pepper; cover it close, and let it stew pretty fast for half an hour, pour the liquor all out, strain it, keep the lamb hot in the pot till the sauce is ready. Take half a hundred oysters, flour them, fry them brown, drain out all the fat they were fried in; skim all the fat off the gravy, then pour it into the oysters; put in an anchovy, and two spoonfuls of white wine; boil all together, till there is just enough for sauce; add a spoonful of ketchup, and the juice of half a lemon. Lay your lamb in the dish, and pour the sauce over it. Garnish with sliced lemon.

To Boil a Leg of Lamb with Cabbage or Cauliflower.

Cut off the loin and boil the jigot; cut the loin into steaks, and fry them of a fine brown; put the boiled lamb in the middle of the dish; and the fried steaks, with a little boiled cauliflower on each stake, round the jigot; pour some beat-butter over it; but take care not to boil the lamb too much.

Lamb covered with Rice.

Half roast a fore-leg of lamb; cut it in pieces as for a pie; season it with salt, and lay it in a dish large enough to hold it. If
the

the lamb is not very fat, put in a piece of butter in the bottom of the dish and a little water. If the dish be any thing large, it will take a pound of rice; wash the rice very clean, and put it on with as much water as will boil it soft, and don't take it off the fire until all the water is suck'd up; put in some blades of mace with it. When the rice is thus prepared, stir in a good piece of fresh butter, a little salt, and the scrape of a nutmeg, amongst the warm rice; cast six eggs, and mix them up with the rice, keeping out a little of the eggs for glazing; then lay all the rice over the dish; then glaze it, and bake it in an oven until the rice is firm, and of a fine light brown.

Lamb's Head.

Wash it very clean and parboil it; cut off the neck, and cleave the head just as you do a calf's head; take out the brains and tongue; rub the head over with an egg; season it with white pepper and salt; strew grated bread and minced parsley over it, and put it in an oven, or before the fire to crisp, basting it well with butter. Then cut all the flesh you can get off the neck very small with the tongue and pluck; take some of the water that boiled the head and pluck; put in the bones of the neck, and about half of the liver, and boil them until all the strength is out of them. When the stock is enough, strain it off; thicken it with
a little

a little butter knead in flour ; put the minced meat into the sauce, with shred parsley and chieves, a little ketchup, some salt and spices, and the squeeze of a lemon. Order the brains as in the receipt for the brain cakes, page 61 ; cut the other half of the liver into slices ; season and fry them ; put the hash in the dish, and the head in the middle of it. Garnish with the liver and brain cakes.

General Rules for Roasting, Boiling, and Broiling Butcher Meat.

Roasting. Be sure always to suit your fire to the piece you intend to roast, and let it be clear and brisk. Salt no meat till it is put to the fire, as it draws out the gravy and hardens it. If *beef*, paper it on the top, baste it well while it is at the fire, and throw some salt upon it. When the smoke draws to the fire, it is nearly done ; then take off the paper, baste it well, and dredge it with flour, to make it frothy. The skin of the loin, the chine, and the saddle of *mutton* and *lamb*, are raised and skewered on while roasting ; but, when nearly ready, is taken off, and the meat well basted. *Veal*, when put to the fire, must be basted with salt and water, and must be well done, and of a fine brown. Paper the fat of the fillet and loin, that as little of it may be lost as possible. The breast is roasted with the caul and sweetbread on, till it is nearly done, and then the caul is taken off,
and

and the meat is basted with butter and a little flour. It must not be roasted too hastily at first. *Pork*, when put to the fire, must be slashed across with a sharp knife. It must be well roasted. The knuckle part of the leg is stuffed with sage and onion; and it is served up with drawn gravy in a dish, and apple-sauce in a boat. The spring or hand, if young, eats well roasted; but if old, it is better boiled. The sparerib must be basted with a little butter, a dust of flour, and some sage and onion shred small. It is served up with apple sauce. A *pig* should have some sage cut small, with a small piece of butter, and a little pepper and salt, put in the belly before it is spitted; or, if you want a sweet pudding, put into it the crumb of a penny loaf, a quarter of a pound of currants, four ounces of sweet butter worked up with two eggs, a grated nutmeg, and a little pepper and salt. It must be well done at both ends; and, when roasted enough, rub on it three or four ounces of butter in a cloth, till the crackling is very crisp. A leg of *mutton* of six pounds will take an hour and a quarter to roast; nine pounds, an hour and three quarters; and twelve pounds, two hours and a half. To *pork* and *veal* it is common to allow a quarter of an hour to every pound; and to a *pig*, if newly killed, little more than an hour; if killed a day or two, some time longer. But much depends upon the fire; and it is observeable, that meat
takes

takes longer of doing in frosty than in soft and mild weather.

Boiling. Salt meat must be put in when the water is cold ; fresh, when it boils. Take off the scum as soon as it rises, and cover up the pot closely. A leg of *veal* of twelve pounds will take three hours and a half boiling, and the slower it boils the whiter and plumper it will be. *Mutton* and *beef* do not require so much boiling ; but *lamb*, *pork*, and *veal* must be well done. A leg of *pork* will take an hour more boiling than a leg of *veal* of the same weight ; a leg of *lamb* of four pounds will take an hour and a half ; a *tongue* that is salt and dry, will take three hours boiling ; and a pickled one will take two hours.

Broiling. Have your gridiron clean, and your fire clear. Cut your steaks the right way of the grain, and little more than half an inch thick. Have ready a warm dish with a bit of butter in the bottom of it, and, when the steaks are done on one side, lift them carefully into your dish to preserve the gravy ; then take them up, and do the other side in the same manner. When they are ready, shred an onion or shallot, and sprinkle salt and pepper over them. Cover them up, so as they may go hot to table.

C H A P. V.

OF POULTRY.

Directions for Trussing Poultry.

Turkies.—**P**ICK your turkey, break the leg-bone close to the foot, and draw out the strings close from the thigh; cut off the neck close to the back; but leave the crop skin sufficiently long to turn over. Then take out the crop, and loosen the liver and gut at the throat-end with your middle finger. Cut off the vent, and take out the gut, and the gizzard and liver will soon follow. Be careful not to break the gall. Wipe the inside perfectly clean. Then put on a cloth on the breast, and beat the high bone down with a rolling pin till it lies flat. Put your middle finger into the inside, raise the skin of the legs, and put them under the apron of the turkey. If the turkey is to be roasted, leave the head and legs on, put a skewer in the joint of the wing, tuck the legs close up, turn over the neck and head, and fasten them with a skewer as in the plate. Or, you may take out the neck bone, leaving the skin. Fasten the head with a skewer, draw the skin over it so as the head may stand and look upwards.

Turkey-

Turkey-Polt.—Take the neck from the head and body, but do not remove the neck skin. Put a skewer through the joint of the pinion, tuck the legs close up, run the skewer through the middle of the leg, through the body, and so on the other side. Cut off the under part of the bill, twist the skin of the neck round, and put the head on the point of the skewer with the bill end forwards. Another skewer must be put in the sidesman, and the legs placed between the sidesman and apron on each side. Pass the skewer through all, and cut off the toe-nails, lard them on the breast.

Goose or Duck.—Cut the feet off at the joint, and the pinion off the first joint. Then cut off the neck almost close to the back; but leave the skin of the neck long enough to turn over the back. Cut it open between the vent and the rump, and draw out all the entrails, excepting the foal. Wipe it clean, and beat the breast bone flat with a rolling-pin. Cut off the end of the vent, and make a hole large enough for the passage of the rump to hold the seasoning; skewer it handsomely.

Fowls.—Cut off the neck close to the back. Thent ake out the crop, and with your middle finger loosen the liver and other matters. Cut off the vent, draw it clean, and beat the breast-bone flat with a rolling-pin. Truss the legs neatly into the body if they are to be boiled; but, if they are to be roasted, the legs must be skewered down by the side of the breast.

Wild Fowl.—Cut off the pinions at the first joint, then cut a slit between the vent and the

rump, and draw them. Clean them properly with the long feathers on the wing, cut off the nails, and turn the feet close to the legs. Put a skewer into the pinion, pull the legs close to the breast, and run the skewer through the legs, body, and the other pinion. Cut off the vent, and put the rump through it.

Pigeons.—Cut off the neck close to the back. Then take out the crop, cut off the vent, and draw out the guts and gizzard, but leave in the liver, for a pigeon has no gall. If they are to be roasted, cut off the toes, cut a slit in one of the legs, and put the other through it. Draw the leg tight to the pinion, put a skewer through the pinions, legs, and body, and with the handle of a knife break the breast flat. Clean the gizzard, put it in one of the pinions, and turn the point on the back.

Woodcocks and Snipes.—Cut the pinions of the first joint, and with the handle of a knife beat the breast-bone flat. Turn the legs close to the thighs, and tie them together at the joints. Put the thighs close to the pinions, put a skewer into the pinion, and run it through the thighs, body, and the other pinion. Skin the head, turn it, take out the eyes, and put the head on the point of the skewer, with the bill close to the breast. Woodcocks, snipes, or plovers, are trussed in the same manner, but must never be drawn.

Pheasants and Partridges.—Cut off the pinion at the first joint, and wipe out the inside

side with the pinion you cut off; for you never need pick these birds beyond the first joint of the pinion. With a rolling-pin beat the breast-bone flat, put a skewer in the pinion, and bring the middle of the legs close. Then run the skewer through the legs, body, and the other pinion; bring the head, and put it on the end of the skewer, the bill fronting the breast. Put another skewer into the sidesman, and put the legs close on each side the apron, and then run the skewer through all. Leave the beautiful feathers on the head of the cock pheasant, and put paper to prevent the bad effects of the fire. You save also the long feathers in the tail to stick in the rump when roasted. In the same manner are trussed all kinds of moor-game. If they are to be boiled, put the legs in the manner as in trussing a fowl for boiling.

Hares.—Having cut off the four legs at the first joint, raise the skin of the back, and draw it over the hind legs. Leave the tail whole, draw the skin over the back, and slip out the fore legs. Cut the skin off the neck and head; but take care to leave the ears on, and mind to skin them. Take out the liver, lights, &c. but be sure to take the gut out of the vent. Cut the sinews that lie under the hind legs, bring them up to the fore legs, put a skewer through the hind leg, then through the fore leg under the joint, run it through the body, and do the same on the other side. Put another skewer through the thick part of the hind

legs and body, put the head between the shoulders, and run a skewer through to keep it in its place. Put a skewer in each ear to make them stand erect, and tie a string round the middle of the body over the legs to keep them in their place. You may truss a young fawn in the same manner, only mind to cut off the ears.

Rabbits—Are cased in the same manner as hares, only observe to cut off the ears close to the head. Cut the vent open, and slit the legs about an inch upon each side of the rump. Make the hind legs lie flat, and bring the ends to the fore legs. Put a skewer in the hind leg, then in the fore leg, through the body. Bring the head round, and put it on the skewer. If you roast two together, put the head of the one to the tail of the other.

General Rules for Boiling and Roasting Fowls.

Boiling Let your fowls be boiled in plenty of water on a good fire, and take off the scum as it rises. Some choose to boil them in a cloth, others without one; but I would prefer a haggies-bag if it can be conveniently got, as it prevents the water getting into the fowl, and keeps its own juice about it; when you use the bag take care it is well cleaned, and large enough to allow the fowl to swell in it. A small turkey will take about an hour to boil; a large one an hour and a half; a hen half an hour; and a large chicken about twenty minutes.

Roasting.

Roasting. Have a brisk fire to make your fowls eat sweet and look well. Paper the breast of your goose or turkey till nearly done, then take off the paper and troth it up. A middling turkey will take an hour to roast; a very large one an hour and a quarter, and a small one three quarters of an hour; a large fowl or duck three quarters of an hour; a middling one half an hour; and chickens, pigeons, and other small birds about twenty minutes; but this entirely depends upon your fire being quick and clear.

To Roast and Stuff a Turkey.

Slit it up the back of the neck; take out the crop; make a stuffing of crumbs of bread, currants, and a scrape of nutmeg; work it up with a piece of fresh butter and a beat egg; (or stuff it with half a pound of veal minced, a quarter a pound of suet, a few bread crumbs, an anchovy, the grate of a lemon, and a little white pepper and salt; mix these up with two beat eggs). Then fill up the breast with either of these stuffings, and skewer it with the head looking over the wing; it must be well floured and basted with butter, and roasted at a clear quick fire; put a gravy-sauce under it; make a sauce of some thin sliced bread, some water, a little white wine, a blade of mace, some sugar, and a piece of fresh butter; boil it until it is very smooth, but not too thick. Send it up in a sauce-boat.

To Pot a Goose and Turkey.

Take a fat goose and turkey, and bone them thus : Cut off the giblets, and, with a sharp knife, cut down the back skin in a straight line from the neck to the rumps. Then raise up the skins carefully from the back bones, and take them out ; bone the other parts of the fowls, leaving as little flesh on the bones as possible ; after they are boned, flatten them with a rolling-pin ; rub them over with saltpetre ; put the turkey within the goose, and let them lie three days, taking care to turn them ; then take them out, and wipe them. Beat an ounce of white pepper, two drop of mace, and two nutmegs together, and rub the fowls all over with it, both inside and out ; then, with your finger, truss the legs into the skin of the body, as for boiling. Put the turkey within the goose as before ; roll it up in a collar, and bind it with strong tape. Bake it in a large potting-can, with plenty of butter, and cover it with a water paste, till it is very tender ; then take it out, and next day unbind it. Place it in your pot, and pour melted butter over it. Keep it for use, and slice it thin.

To Marinate Fowls.

Take a fine large fowl or turkey, raise the skin from the breast-bone with your finger ;
then

then take a veal sweetbread, cut it small, and mix it with the yolk of an egg; stuff it in between the skin and the flesh, but take great care not to break the skin, and then put in what oysters you please into the body of the fowl. You may lard the breast of the fowl with bacon, if you choose. Paper the breast, and roast it. Make good gravy, and garnish with lemon. You may add a few mushrooms to the sauce.

To Marinate a Hen and Chicken.

Pick and singe it clean; cut it down the back till you come to the rump, and bone it all but the pinions. Flatten it with a rolling-pin; truss the legs into the body; rub the inside of it with the yolk of an egg. Season it with mace, nutmeg, white pepper, and salt; lard it with slices of boiled bacon ham; take a chicken, and order it in the same manner as the hen, only observe to bone the pinions. Lay it into the hen above the ham; sew it neatly up to look as if no bones had been taken out. Break the bones, put them on with three mutchkins (three pints) of water, an onion, some parsley, and a bit of lemon-peel. When this stock is well tasted, strain it. Rub your fowl over with a little butter and flour, and lay it into your sauce with the breast undermost, but take care to have as much sauce as will cover it, and when it comes a-boil scum it clean; let it boil three quarters of an hour.

hour. Then take out the fowl, and thicken your sauce with a little butter and flour, and put to it some shred parsley, a glass of white wine, the squeeze of a lemon, a quarter a hundred oysters fried of a light brown, with their liquor, and a few veal force-meat balls. Then put in your fowl, and let it stew till it is thoroughly heated. Dish it up, pour the sauce over it, and garnish with samphire or sliced lemon.

To Make a Caparata.

Cut down a cold fowl, and take all the skin and fat off it, except the rump; mince all the meat very small with a knife; break the bones, and put them on with some water, lemon-peel, and a blade of mace; let them boil until all the substance is out of them; strain it off, and thicken it with a little butter knead in flour; chop some yolks of hard eggs; put the minced fowl and eggs into the sauce; let it get two or three boils. Just before dishing, put in the squeeze of a lemon, a scrape of nutmeg, and a proper quantity of salt; broil the back of the fowl, and lay it on the top of the caparata. A cold roasted turkey may be done in the same manner.

To Roast a Goose or Duck.

A goose or duck is the better of being rubbed with pepper and salt within; some choose
a sprig

a sprig of sage in them. A goose should also be rubbed with salt on the outside two or three days before it is roasted. Salt the duck on the spit. Dish up the goose with gravy-sauce, and garnish it with raw onions; send up an apple-sauce along with it. When you draw the duck, pour a glass of red wine through it, and mix it well with the gravy. Green geese and ducklings, the sooner they are used after being killed the better. Dish them with gravy-sauce, and serve up with some gooseberry-sauce made thus: Put some green gooseberries on with some water, a piece of fresh butter, and sugar. Some choose this sauce to roasted chickens.

To Ragoo a Pair of Ducks.

Draw them; take the gizzards, necks, livers, half a pound of lean beef, and an onion; put them on to boil for a stock for the sauce, and season them within with salt and spices; dust them with flour, and brown them on all sides in a frying-pan; then take them out, and strew some salt and spices on them; strain off the stock, and thicken it with browned butter and flour; put in some red wine, ketchup, and walnut-pickle, or the squeeze of a lemon; put the ducks into this sauce with a few small onions; close up the pan, and let them stew until they are tender; scum all the fat off the sauce, and pour it on the ducks, along with the whole onions.

To Fricassee Chickens with a White Sauce.

Take a pair of young chickens, and cut them down the back. Wash them clean and dry them with a cloth; halve them down the breast, and cut each chicken into eight equal parts. Flatten them, and rub them over with the yolk of an egg; season them with white spices and salt; put a piece of sweet butter in a frying-pan, and make it of a fine light brown. Put in your chickens, and brown them lightly on both sides. Have ready a mutchkin (pint) of good veal gravy, thickened with a little butter and flour, and seasoned with white pepper and salt; stew your chickens in it for a quarter of an hour; cast three yolks of eggs till they are smooth, and mix into it half a gill of cream, the squeeze of a lemon, and about half a mutchkin (half a pint) of boiling sauce. Then mix the whole together, and give them a shake over the fire. Dish them up, and garnish with sliced lemon.

To Dress Chickens with Pease and Lettuce.

Take as many good pease and chickens as will fill your dish; truss the chickens as for boiling; season them with spices and salt; put a piece of fresh butter in each of them; tie up a faggot of parsley, a few young onions, and a sprig of thyme or winter savory; put the pease in the pan, with a piece of fresh butter;

ter ; strew in a little salt and spices ; put in a faggot of sweet herbs. Then lay the chickens above the pease, with the breasts undermost ; split the hearts of two or three lettuces, and wash them very clean ; put them above the chickens with about half a mutchkin (half a pint) of water, to keep the pease from burning ; close up the goblet, and put it on a slow fire to stove ; it does not take long time to do. Lay the chickens with their breasts uppermost in a soup-dish, with the pease and lettuce over them, and as much of the broth as the dish will hold. Take out the sweet herbs, and serve up.

To Make a Currey the Indian way.

Take two small chickens, skin and cut them as for a fricasee ; wash them clean, and stew them in about a choppin (quart) of water, for about five minutes ; then strain off the liquor, and put the chickens in a clean dish ; take three large onions, chop them small, and fry them in about two ounces of butter ; then put in the chickens, and fry them till they are brown ; take a small table-spoonful of currey, and a little salt to your taste ; strew these over the chickens whilst they are frying, then pour in the liquor, and let it stew about half an hour ; add a gill of cream, and the juice of two lemons, and serve it up.

To Boil the Rice for the Currey.

Put a pound of rice in three choppins (three quarts) of water, and let it boil till the rice is soft; throw in a little salt; then turn it out into a sieve, and set it before the fire to dry; heap it up in a dish by itself as lightly as possible, and send it to the table along with the currey.

To Make a Pellow the Indian way.

Take three pounds of rice, pick and wash it very clean, put it into a cullendar, and let it drain; take a pound of butter, and put it into a pan over a very slow fire till it melts, then put in the rice, and cover it very close, to keep in the steam; add to it a little salt, some white pepper, half a dozen blades of mace, and a few cloves, all beat. You must put in a little water to keep it from burning, stir it up very often, and let it stew till the rice is soft. Boil two fowls, and a piece of bacon of about two pounds weight, cut the bacon in two pieces, lay it in the dish with the fowls, cover it over with the rice, and garnish it with about half a dozen hard eggs, and a dozen of onions fried whole, and very brown.

To Pot Pigeons.

Draw and truss them; season them well within with mixed spices and salt; put a piece
of

of butter within each of them; put them in a potting-can with their breasts undermost, and some butter about them, and throw some of the mixed spices and salt over them; put in a little water with them, and close them up. You may do them either in the oven, or in a pot on the fire. If they are intended for keeping long, or sending abroad, the pigeons must be boned and seasoned very high, and potted with butter only, without a drop of water; so soon as they come out of the oven, the gravy must be poured clean off them, and, when cold, the butter taken off the top of it, and more butter must be melted along with it, in order to cover the pigeons entirely.

To Stew Pigeons.

Stuff them with force-meat; have some good broth ready, and when it boils, put in the pigeons; take the hearts of some cabbage-lettuce, and quarter them; put them in with the pigeons, along with two or three green onions; season it with mixed spices and salt, and thicken it with butter knead in flour; close them up in a goblet, and let them stew till they are ready; then lay the pigeons in the middle of the dish, with the lettuce over them, and pour some of their own broth into the dish.

To Broil Pigeons whole.

Season them within with spices and salt; tie the skin about the neck very close with a
I 2 thread;

thread; put a piece of butter within them, and about half a spoonful of water; tie their feet and vent close up, so that the liquor will not get out; let the gridiron be hot, and the fire clear; turn them often, to keep them from burning, until you find them thoroughly done; do not cut the threads from the neck and feet till they are dished; lay them neatly in the dish, and pour beat butter over them; they are very juicy done in this way. When you broil the pigeons *open*, split them down the back; make the breast as flat as you can, and turn in the legs; be sure to set the gridiron at a good distance from the fire.

To Ragoo Pigeons.

Truss the pigeons as for boiling, and season them within with spices and salt; brown some butter; dust the pigeons with flour; put them in the frying-pan, and make them of a fine brown; turn them often in the pan until they are alike browned; take them out, and lay them on a dish. You may make a very rich stock of the gizzards, pinions, livers, and hearts thus: Wash them very clean, and put them on with some water, an onion, a faggot of parsley, and winter savory; let all boil until the strength is out of them; strain it off, and turn it into a clean pan, keeping back the grounds; thicken it with browned butter and flour, and put in some red wine; season it with salt and spices, a little ketchup, and

and truffles and morels, if you choose. Put the pigeons in a stew-pan, and let them stew on a slow fire; dish them neatly with their shoulders outmost, putting one in the middle; cut some pickles, mix them in the sauce, and pour it on them. If it is the season for asparagus, it looks very pretty to put a few between every pigeon, with the tops outmost.

To Disguise Pigeons.

Season them with spices and salt; make puffed paste; roll it out pretty thick; cut it in as many pieces as you have pigeons; roll the paste about every pigeon; tie each of them in a cloth by itself, and put them into a pot of boiling water; they will take more than an hour's boiling; take them out of the cloths, and dish them.

To Smother Rabbits.

Truss them as you do a roasted hare; put them into as much boiling water as will cover them; peel a good many onions, and boil them in water whole; take some of the liquor the rabbits are boiled in, and put in a good piece of butter knead in flour; then put in the onions amongst it, keeping them breaking until the sauce be pretty thick; dish the rabbits, and pour the sauce over them all, except the heads. The same sauce serves for boiled geese or ducks.

To Fricassee Rabbits with a Brown Sauce.

Wash them clean, and cut them in small pieces, season them with mixed spices and salt, dredge them with a little flour, and stew them in beef gravy; when it has stewed three quarters of an hour, on a slow fire, put in half a glass of red wine, and thicken it with a little browned butter and flour. Let it stew a little longer, and, when it is rich and good, dish it with green pickles and beet-root.

To Ragoo Rabbits.

Cut them down in joints, and divide the back in little pieces; wash them very clean, and dry them with a cloth; dust them with flour, and brown them; thicken some beef stock with a little browned butter and flour; season it with salt and spices, a little wine if you choose, the squeeze of a lemon, and a little ketchup. Serve them up hot.

To Stew cold Roasted Wild Fowl or Hare.

Cut down the wild fowl or hare in joints; brown some crumbs of bread in butter; put them into some boiling stock with a gill of red wine; season it with salt and spices; then put in the cold fowl or hare; let it get two or three boils, so as to warm it thoroughly. If it is partridges, give it white wine in place of red.

red. If you have no beef stock by you, break the bones of the meat you are cutting down, and put it on with some water, and an onion or two, to draw the strength out of it. This makes a good stock for a hashy of any kind. You may put in cut pickles into any hashy when about to dish them.

To Dress a Wild Duck.

Half roast it, and score it on the breast; put pepper and salt, and the juice of a lemon, on every score; lay the breast undermost in a stew-pan with a little gravy; let it stew a little; then dish it, and put a glass of claret in the gravy, and two or three shallots shred small; pour it over the ducks.

A General Rule for Roasting Wild Fowl.

To all wild fowl the spit should be very hot before you put them on it; skewer them with their legs across; baste them well with butter; cut off only the feet, (excepting those of the rough-footed wild fowl, such as black-cock and muir-fowl); dish them on toasted bread, and pour plenty of beat fresh butter over them. When you roast wood-cock or snipe, do not cut the heads off them, nor gut them; skewer them with their own bill; baste them well with butter; put toasted bread below them, to keep what drops from the gut; dish them

them on the toast, and pour beat butter over them.

To Pot any kind of Wild Fowl.

Draw the fowls, and truss them; season them with salt and mixed spices, and pack them in the potting-can with a good deal of fresh butter; close up the pot, and bake them in the oven; when enough, pour the butter and gravy from them; scum all the butter off the gravy, and add more to it. You may put them in small pots, and cover them with the melted butter. Partridges or muir-fowl are done in the same way as hare and beef. Venison is potted in the same manner.

To Jug Hare.

Cut the hare in pieces; put a pretty large piece of butter in the bottom of a long jug; season it with salt and mixed spices; then pack in as many of the best pieces of the hare as the jug will hold; put in a faggot of sweet herbs, and two or three onions; take some of the water you washed the hare in, and strain it through a sieve; fill up the jug with it, and tie the mouth of it very close with several folds of paper; put it into a pot of cold water; the water must not come up farther than the neck of the jug, else it will boil into it; as the water boils in, you must put in more to keep it of an equal quantity. If it is
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an old hare, it will take three hours of doing ; the butter will rise to the top ; pour it clean off ; take out the herbs and onions when you dish it ; pour the sauce over it ; be sure to tie the jug to the handles of the pot, to prevent it from shilting.

To Roast a Hare.

Take some crumbs of bread and currants, with a good deal of fresh butter, and season it with sugar, salt, and nutmeg ; work it up with a beat egg ; or mince the liver with an anchovy boned, grate the crumb of a penny loaf, work it up with a quarter of a pound of sweet butter, some mixed spices and salt, and the yolk of an egg. Then put it into the hare, and sew up the belly ; draw up the thighs to the body, to make it as short as possible ; skewer the head even, or as it were looking over its shoulder ; spit it, and lay it to a clear fire, having first basted it with butter ; beat the yolk of an egg, and mix it with cream. When the butter is well dripped from it, pour it clean out of the pan ; then keep it close basting with the cream till it is almost taken up. When the hare is ready, have some more cream warm ; then take all the drippings and mix it with the cream ; dish the hare, pour this sauce over it.—Or, for sauce, take half claret and half water ; cut some very thin slices of bread, and a little piece of fresh butter ;
let

let it all boil till it is pretty smooth ; sweeten it properly, and put in a scrape of nutmeg.

Hare Collops.

Hare collops are dressed in the same manner as beef minced collops ; only add a little claret to the sauce.

To Fricassee Eggs.

Boil your eggs pretty hard, cut them in round slices, make a white sauce the same way as for boiled chickens, pour it over your eggs, lay sippets round them, and put a whole yolk in the middle of your plate.—It is proper for a corner dish at supper.

To Poach Eggs with Toasts.

Put your water on in a flat-bottomed pan, with a little salt, when it boils break your eggs carefully in, and let them boil two minutes, then take them up with an egg spoon, and lay them on buttered toasts.

To Poach Eggs with Sorrel.

Tie up some sorrel in small faggots ; boil it ; cut the strings, and lay the faggots round the dish neatly ; spread them a little, leaving a space between every faggot ; cut some toasted bread long-ways, and put a piece between every

very bunch of the sorrel; poach some eggs very nicely; take them carefully out, and drain the water from them; lay them above the sorrel and the bread, allowing a little of the bread and green tops to be seen; beat some fresh butter, and pour it over them.

To make an Amulette.

Take ten eggs, or a dozen if small; break and cast them, but not too much; put in a little sweet cream, and season it with salt and a scrape of nutmeg; shred some parsley and onions very small, and mix them with the eggs and some boiled bacon hain minced. Then take a good piece of butter, let it just come a boil in a frying-pan; pour in the eggs amongst it, and fire it, but not too hastily. When it begins to fasten, raise it frequently with a knife from the bottom of the pan in different parts, to let the butter in below it. Fry it only upon one side, and hold the other before a clear fire to take off the rawness of the eggs.

Onion Dish.

Boil some eggs hard; cut some onions in slices across, and fry them in brown'd butter; take them carefully out of the butter, and drain it from them; cut the eggs in round slices; beat some fresh butter; mix in some mustard and vinegar; then put in the eggs
and

and onions, and toss it upon the fire; then dish it.

Solomagundy.

Take a handful of parsley, two pickled herrings, four boiled eggs, both yolks and whites, and the white part of a roasted chicken. Chop them separately, and exceedingly small. Take the lean of some boiled ham scraped fine, and turn a china basin upside down in the middle of a dish. Make a quarter of a pound of butter into the shape of a pine-apple, and set it on the basin's bottom. Lay round your basin a ring of shred parsley, then a ring of yolks of eggs, then whites, then ham, then chickens, and then herrings, till you have covered your basin, and disposed of all the ingredients. Lay the bones of the pickled herrings upon it, with their tails up to the butter, and let their heads lie on the edge of the dish. Lay a few capers, and three or four pickled oysters round the dish.

Another Way.

Chop all the ingredients as for the first, mix them well together, and put in the middle of your dish a large Seville orange, and your ingredients round it; rub a little cold butter through a sieve and it will curl; lay it in lumps on the meat; stick a sprig of curled parsley on your butter, and serve it up.

A dish of Maccaroni.

Put on a quarter of a pound of maccaroni in a mutchkin (pint) of milk, stir it on the fire close till the milk is reduced, and add to it half a mutchkin (half a pint) of cream. When the maccaroni is soft, take it off; grate a quarter a pound of cheese, season your macaroni with a little white pepper and salt, and put a puff paste border ornamented with flowers, &c. round the edges of your plate. Put pieces of butter in the bottom of the plate, then some spoonfuls of maccaroni, then the grated cheese, and then the butter. Repeat these lairs till your ingredients are all in, taking care to have a good deal of cheese on the top with bits of butter above all. Bake it half an hour in an oven.

To fry Sausages with Eggs.

Cut them in single links, and fry them in fresh butter; then take a slice of bread, and fry it a good brown in the butter you fried the sausages in, and lay it in the bottom of your dish, put the sausages on the toast, in four parts, lay four poached eggs betwixt them; pour a little good melted butter round them, and serve them up.

An Egg Cheese.

Take three mutchkins (three pints) of sweet cream or good milk; put it on with a little
K cinnamon,

cinnamon, lemon-peel, sugar, and half a mutchkin (half a pint) of white wine; cast a dozen of eggs; keeping out six of the whites; mix the eggs very well with the cold milk; put it on the fire, and keep it stirring all the time until it comes aboil. When you see it is broke, turn it out into any shape you have, with holes; let it stand until the whey runs from it, and turn it out of the shape. You may flavour it either with orange-flower or rose-water before you put it into the shape. If you choose, you may pour sweet cream over it, or it may be eat with wine and sugar.

The Poor Knights of Windsor.

Cut some slices of bread about half an inch thick; lay them to soak a while in white wine and sugar; cast two or three yolks of eggs; take the bread out of the wine and dip it amongst the eggs; have some fresh butter boiling in the frying-pan; put in the bread, and fry them a fine brown; then dish them, and strew sugar and beat cinnamon over them; you may eat them with wine if you choole.

Bandstring Curd.

Take the curd off new milk, and press the whey out of it; put it into a squirt that has small holes in it, and squirt it into an asslet; it looks just like bandstrings; put fine sugar and sweet cream over it.

Russ

Rush Curd.

Wash some green rushes very clean; cut them about a quarter long, and lay them round ways on the back of a hair sieve; take the curd off five choppins (five quarts) of new milk; lay it on the rushes by degrees, and let it stand till the whey is drained from it. Then lay the dish you intend to serve it up in on the top of the curd, turn the sieve upside down, and take the rushes off the curd. It is eat with sugar and cream; but send the cream in a bowl to the table.

Tender Curd.

Press the whey well out of some curd, and beat it in a mortar with a little fine sugar; then press it hard into tea-cups, or into any shape you please; when it is well fastened in the shapes, turn it out on an assiet, and pour sweet cream over it.

Fairy Butter.

Take the yolks of four hard eggs, two ounces of loaf-sugar, four ounces of sweet butter, and two spoonfuls of orange flower or rose water; beat them to a fine paste; then put it into a squirt, and squirt it on an assiet in little heaps. Garnish all milk dishes with currant cream or any light preserve.

To Stew Parsnips.

Boil them tender, and scrape them clean ; cut them in slices ; take as much sweet cream as will be sauce, and thicken it with butter wrought in flour : when the cream and butter is warm enough, put in the parsnips, and keep it tossing on the fire : when the cream boils they are enough ; strew a little salt on them.

To Stew Beet-root.

Boil some beet-root, and scrape off the skins ; slice it down in thin slices ; beat some fresh butter, put a little vinegar in it, and throw in the beet-root ; toss them until they are warm, and dish them.

To Stew Red Cabbage.

Cut it down as for pickling ; put it in a stew-pan with some red wine and a piece of butter knead in flour ; season it with a little salt and spices ; keep it stirring until the butter is melted ; then cover the pan, and let them stew a little, but not too soft ; for they eat better when a little crisp ; put in a little vinegar before you take them off ; dish them, and send them up hot.

To Stew Cucumbers.

Pare some large cucumbers, and slice them about the thickness of half a crown ; spread
them

them on a clean coarse cloth, to drain the water from them; pare and slice some large onions round-ways; flour the cucumbers, and fry them and the onions in browned butter; when you see them brown, take them up carefully from the butter. Then take a clean pan, and put three or four spoonfuls of warm water in it; put in a quarter of a pound of fresh butter rolled in flour; stir it on the fire until it is melted; mix in a tea-spoonful of the flour of mustard; put in the cucumbers, and season it with salt and spices; cover up the pan, and let them stew about a quarter of an hour, softly shaking the pan, and dish them up.

To Dress Parsnips to eat like Skirrets.

Boil some large parsnips tender, and scrape off the skins; cut them by the length, and cut every piece round, about the size of a skirret, and fry them in butter a fine light brown; take them out of the butter, and lay them neatly in a dish. Strew beat cinnamon and sugar over them before you send them to the table.

To Dress Cellery with Cream.

Wash and clean the cellery; cut it in pieces about two or three inches long; boil them in water until they are tender; put them through a drainer, and keep them warm; take about half a mutchkin (half a pint) of sweet cream;

roll a bit of fresh butter about the bulk of a nutmeg in flour ; keep it stirring on the fire until it comes a-boil ; have the yolks of four eggs ready cast ; mix them with a little cold cream ; then mix in the boiling cream by degrees amongst the eggs, and put it on the fire again ; keep it close stirring, but don't let it boil ; throw in the cellery, and give it a toss up ; season it with salt and nutmeg to your taste, and dish it.

To Stew Cellery in Gravy.

Boil and order the cellery as in the above receipt ; brown a piece of butter, and thicken it with flour ; mix in as much good gravy amongst it as will cover the cellery, a little red wine, with salt and spices to your taste ; when the sauce comes a-boil, throw in the cellery, let it stew a little and then dish it.

To Ragoo Cauliflowers.

Take some cauliflowers, cut them in pieces ; stew them till they are enough in a rich brown cullis, seasoned with pepper and salt ; put them in a dish, and pour the cullis over them. Boil some sprigs of the cauliflower very white, and lay round them.

To Broil Potatoes.

Boil and peel them, cut them in two, and broil them till they are brown on both sides ;
then

then lay them in a dish, and pour melted butter over them.

To Fry Potatoes.

Cut your potatoes into thin slices, as large as a crown piece, fry them brown, lay them in a dish, pour melted butter, sack and sugar over them.

To Mash Potatoes.

Boil and peel them, put them into a saucepan; mash them well, and put a mutchkin (a pint) of milk to two pounds of potatoes; add a little salt, and stir them well together, but take care they do not stick to the bottom; then take a quarter of a pound of butter, stir it in, and serve it up.

To Scollop Potatoes.

Boil and peel them, beat them fine in a bowl with good cream, and a lump of butter and salt; put them into scollop shells, make them smooth on the top, score them with a knife, lay thin slices of butter on the top, and brown them before the fire. Three shells is sufficient for a dish. These make pretty corner dishes.

To Colliar Potatoes like Lamb.

Boil, peel and beat them in a little mace and cream or melted butter, make it up in
the

the shape of a collar, and some of it in round balls; glaze them with the yolk of an egg, and bake them a fine crisp brown; set the collar in the middle, and lay the balls round it; let your sauce be half a mutchkin (half a pint) of red wine, with sugar to sweeten it, the yolks of two eggs, beat up with a little nutmeg, and stirred in for fear of crudling; when it is thick enough, pour it over the collar.

To Stew Pease and Lettuce.

Take two pound of green peas and two large cabbage-lettuces, cut small acrofs, and washed very clean; put them in a stew-pan with a quart of gravy, and stew them till tender; put in some butter rolled in flour, season it with pepper and salt. When of a proper thickness, dish it up.

N. B. Some like it thickened with the yolks of eggs; others prefer an onion chopped very fine, and stewed with them, with two or three rashers of lean ham.

Another Way.

Shell your peas, boil them in hard water, with salt in it, drain them in a sieve; then slice your lettuces and fry them in fresh butter; put your peas and lettuces into a stew-pan, with a little good gravy, pepper, and salt; thicken it with flour and butter, put in a little shred mint, and serve it up in a soup-dish.

To

To make a Scotch Rabbit.

Having toasted a piece of bread very nicely on both sides, butter it, and toast a slice of cheese about as big as the bread also on both sides, and lay it on the bread. Serve with mustard in a dish.

A Welch Rabbit.

Toast a piece of bread on both sides, then toast the cheese on one side; lay it on the toast, and with a hot iron brown the other side. You may rub it over with mustard.

An English Rabbit.

Toast the bread brown on both sides, and lay it in a plate before the fire, then pour a glass of red wine over it, and let it soak the wine up; then cut some cheese very thin, lay it pretty thick over the bread, and put it in a tin oven before the fire, and it will be presently toasted and browned.*

Eggs in Paste or Paper Cases.

Mix some chopt sweet herbs with a piece of butter, pepper, and salt; put a little of this in the bottom of each case; break an egg into each case, upon the *farcie*, and strew them
over

* Serve these rabbits up hot.

over with bread crumbs, and bake them in the oven, or broil them over a slow fire, covering the top with a salamander ; they ought to be as soft as if boiled in the shells.

Eggs like the Dawn of Day.

Poach eight or ten eggs, and put them on a sieve to drain ; cut five or six thin slices of ham in dices, and soak them in a little butter over the fire till they are done ; then dip the eggs one by one in a pretty thick batter made of flour, white wine, salt, and a little oil ; strew them with the dices of ham, and fry them in butter or beef drippings ; garnish with fried parsley.

C H A P. VI.

OF SAUCES.

Caper Sauce for a boiled Jigot of Mutton.

TAKE some strong gravy either of beef or veal ; thicken it with a little butter and flour ; season it with pepper and salt, and the squeeze of a lemon. Take a large table-spoonful of capers ; chop them, and put them into
your

your fauce. When it boils, skim it, and pour it over your mutton.

Onion Sauce.

Take a stew-pan, put into it some veal gravy, with a couple of onions cut in slices; season with pepper and salt; let it stew softly; then strain it off. Put it in a bason, and serve it up hot.

Butter Sauce for Fish.

Melt your butter with water and vinegar, and thicken it with the yolks of a couple of eggs. Squeeze in the juice of a lemon before you serve it up.

Sauces for roasted Venison.

Take half a pound currant jelly dissolved on the fire in a gill of boiling water.—Or take half a mutchkin (half a pint) of red wine, and a quarter of a pound of beat sugar, and simmer it over a clear fire for five or six minutes.—Or take half a mutchkin (half a pint) of vinegar, and a quarter of a pound of sugar, and simmer it to a fyrup. Send up either of these fauces in a boat.

Sauce for any roasted Meat.

Take an anchovy, and wash it very clean, and put to it a glafs of red wine, a little strong
gravy

gravy, some nutmeg, a shalot sliced, and the juice of a Seville orange; stew these together a little, and pour it into the gravy that runs from your meat.

A general Sauce.

Mince a little lemon-peel very small, a little nutmeg, beaten mace, and shalot; stew them in a little white wine and gravy, with some butter. If it be for hashes of mutton or fish, add anchovies, a little of the liquor of stewed oysters, and lemon-peel.

Sauce for boiled Chickens.

Take the yolks of two hard eggs, and the livers of the chickens, and shred them very fine. Then put the eggs and livers into some gravy, and squeeze in a lemon to your taste; thicken and toss them all together with a little shred parsley. Garnish with lemon.

Sauce for boiled Chickens or Lamb.

Take a little white wine, a few sprigs of sweet herbs, a little whole pepper, mace, and three slices of lemon; let it stew a little; then put in a little parsley and spinage boiled green, and chopped a little; beat it up thick with six ounces of fresh butter, pour it over the meat, and serve it. Garnish with lemon sliced, and barberries.

Sauce

Sauce for Capons.

Take the necks of your capons, and boil them in a little water, with a whole onion and two anchovies cut small, a little white pepper, and the gravy that runs from the capons, put it to your liquor; then strain it, and thicken it with a little butter and flour, and serve it up with sliced lemon.

A Sauce soon made for a Fowl.

Boil the liver of the fowl in a few spoonfuls of water, and bruise it in a small quantity of the liquor it was boiled in; add a little lemon-peel, beat fine; melt some butter, and mix the liver therein; let it just boil up, and put it into the dish with the fowl.

A Parsley Sauce.

Pick and wash the parsley very clean; put it into boiling water, till it is tender; then drain the water from it, chop it very small, and mix beat butter amongst it.

An Oyster Sauce.

Clean the oysters well, and scald them; then boil them up in beat butter, and a little of their own liquor. Or thicken a little gravy with butter and flour, and add to it half a
L gill

gill of cream, a scrape of nutmeg, and a very little salt; scald a quarter of a hundred oysters, and put them into this sauce, with a little of their liquor, and half a glass of white wine. Give it a scald on the fire, but do not let it boil.

A Cellery Sauce.

Cut the white ends of the cellery in pieces of about an inch long; boil it in water till it is tender; thicken it with a little butter knead in flour; put in the cellery, with a blade of mace, and let it boil a little.

A Cream Sauce.

Take some sweet cream; let it come a-boil, stirring it close to keep it from bratting; cast the yolks of three or four eggs, and mix a little cold cream amongst with them; then mix the boiling cream gradually amongst the eggs; turn it backwards and forwards to make it smooth; put it on the fire to warm, but do not let it boil, and stir it all the time. Season it with a little salt, and a scrape of nutmeg.

Sauce for roasted Chickens.

Take a gravy or an egg sauce. When you roast small chickens, stuff them with crumbs of bread, small shred parsley, and a little salt, wrought up with a good piece of fresh butter,
and

and fill up the bellies with it. Young chickens should have a little beat-butter poured over them.

A Sauce for a roasted Tongue.

Grate some bread very fine ; put it on with a little water, a piece of fresh butter, some red wine, a scrape of nutmeg, and a proper quantity of sugar ; let it boil until it is very smooth ; put it in a sauce-dish, and send it to the table. Some choose currant-jelly in place of wine ; others choose nothing but beat-butter and vinegar in their sauce, or capers.

Sauce for a Turkey.

Take a little strong broth, a glass of white wine, an anchovy or shalot, a little pepper, mace, salt, and a slice of lemon ; set it to stew a little, then strain it, and pour it through its belly. Serve it with onion sauce ; lay them round the turkey ; butter them, and serve them up with gravy, or oyster sauce.

A Sauce for any kind of Wild Fowl.

Take a quantity of veal gravy, according to the bigness of your dish of wild fowl, season it with pepper and salt ; put in the juice of two oranges, and a little claret.

Sauce for a Hare.

Take half a mutchkin (half a pint) of red wine, and a little oyster liquor, and put to it some good gravy, a large onion stuck with cloves, some whole cinnamon, and nutmeg, cut in slices; let it boil till the onion is tender; then take out the onion and whole spice, and put to it three anchovies, and a piece of butter; shake it up well together, and send it to the table.

Another way.

Take a mutchkin (pint) of cream, and half a pound of fresh butter; put them in a stew-pan, and keep stirring it with a spoon till all the butter is melted, and the sauce thick; then take up the hare, and pour the sauce into the dish.

Another way.

Baste the hare with a mutchkin (pint) of cream, and when it is three parts wasted, and the blood of the hare mixed with it, take up the dripping-pan, and pour it into a sauce-pan, and set it by; then flour your hare, baste it well with butter, and put into the pan some gravy; scrape up all the brown among the liquor, and then put to it the cream; run it through

through a sieve, and thicken it with butter rolled in flour.

Sauce for a roasted Goose or Rabbits.

Having drawn up some butter thick, mix in it a spoonful or two of mustard, some sugar, and vinegar.

Sauce for boiled Rabbits.

Boil the livers, and shred them very small, as also two eggs not boiled too hard, and a large spoonful of grated bread; have ready some strong beef broth, and sweet herbs; to a little of that add two spoonfuls of white wine, and one of vinegar, a little salt, and some butter; stir all in, and take care the butter does not oil; shred your eggs very small.

Sauces for Partridges.

Take a bunch of cellery clean washed, and cut all the white very small; wash it again very clean, put it into a sauce-pan with a blade of mace, a little beaten pepper, and a very little salt; put to it a mutchkin (pint) of water; let it boil till the water is almost wasted away; then add a gill of cream, and a piece of butter rolled in flour; stir all together, and when it is thick and fine, pour it over the birds.

Or take the livers, and bruise them fine, some parsley chopped fine, melt a little fresh butter, then add the livers and parsley to it; squeeze in a little lemon; just give it a boil, and pour it over your birds.

Or take grated bread, some water, salt, and an onion, boil all together, and when boiled some time, take out the onion, and put in some lemon sauce and a piece of butter, the bigness of a walnut.

Crisped Crumbs for Larks, or other small Birds.

Put a piece of butter into a stew-pan, and let it run to oil; then skim it clean, and pour it off from the sediment; put to it grated crumbs of bread, and keep it stirring till they are crisp; when they are drained lay them round your larks.

Sauces for roasted Pigeons.

1. Gravy and juice of orange.
2. Boiled parsley minced, and put amongst some butter and vinegar beaten up thick.
3. Gravy, claret, and an onion stewed together with a little salt.
4. Vine leaves roasted in the bellies of the pigeons, minced, and put in claret and salt, boiled together, with some butter and gravy.
5. Sweet butter and juice of orange, beat together and made thick.
6. Minced onions boiled in claret almost dry,

dry, with nutmeg, sugar, gravy of the fowl, and a little pepper.

7. Or gravy of the pigeons only.

Sauces for all kinds of Land Fowl.

1. Stew some onions with salt, pepper, some grated bread, and the gravy of the fowl.

2. Take bread, and boil it in water with two whole onions, some gravy, half a grated nutmeg, and a little salt; strain it through a strainer, and boil it up as thick as water-gruel; then add to it the yolks of two eggs dissolved, and the juice of two oranges.

3. Take the gravy of a fowl, some sweet butter, grated nutmeg, pepper, and salt, stew all together, and add to it the juice of a lemon.

Fresh Fish Sauce.

Take some good gravy, and make it pretty strong of anchovies, and a little horse-raddish; work a piece of butter in some flour and put to it, and draw it up thick; then, with stewed oysters, or the body of a boiled lobster, put it to your fish. Garnish with fried parsley, lemon, and sippets.

Another Fish Sauce.

Get two anchovies, and boil them in a little white wine a quarter of an hour, with a shallot cut

cut thin; then melt your butter very thick, and put in some pickled oysters, and pour it over your fish. You may add the oyster-liquor.

To thicken Butter for Pease, Greens, Fish, &c.

Just cover the bottom of a sauce-pan with two or three spoonfuls of water, and, when it boils, put in half a pound of butter. When the butter is melted, take the sauce-pan from the fire, and shake it round till it is very smooth. It will heat again as often as you have occasion for it.

Sauce for pickled Fish.

Take parsley and chives, of each an equal quantity, some anchovies and capers shred very small, with a little salt, pepper, nutmeg, oil, and vinegar, all mixed well together. When you dish the fish, pour some of this sauce upon them, and serve the rest of it in a China basin.

Egg Sauce.

Take two eggs and boil them hard. First chop the whites, then the yolks, but neither of them very fine, and put them together. Then put them into a quarter of a pound of good melted butter, and stir them well together.

Apple

Apple Sauce.

Pare, core, and slice your apples; then put a little water in the sauce-pan to keep them from burning, and a bit of lemon-peel. When they are enough, take out the peel, bruise the apples, add a lump of butter, and a little sugar.

Gooseberry Sauce.

Put some coddled gooseberries, a little juice of sorrel, and a little ginger, into some melted butter.

Bread Sauce.

Put a pretty large piece of crumb of stale bread into half a mutchkin (half a pint) of water, with an onion, a blade of mace, and a few pepper-corns in a bit of cloth; boil these a few minutes; take out the onions and spice; mash the bread very smooth; add a piece of butter and a little salt.

Bread sauce for a pig is made the same way, with the addition of a few currants picked, washed, and boiled in it.

Mint Sauce.

Wash your mint perfectly clean; chop it very fine, and put to it vinegar and sugar.

Browning

Browning for Made Dishes.

Put a piece of butter in a frying-pan, and turn it constantly round to the right hand till it is of a light brown ; then take off the froth, dredge in a little flour, and stir it about with an iron or wooden spoon till it comes a-boil. This is a proper thickening for any brown sauce or ragoo, and answers much better than the browning made with sugar ; and, although seemingly simple, is one of the most material things to be attended to in cookery, as nothing can be more disagreeable and offensive than to see oiled or burnt butter in any dressed dish.

To Beat Butter.

Put a little milk or water in the bottom of a sauce-pan, with a quarter of a pound of butter cut in slices ; dredge in a little flour, and shake the pan constantly round to the right hand till the butter turns thick, smooth, and white, like a cream.

To Clarify Butter.

Put the butter in a pan, and let it come a-boil ; then take it off, and scum it clean. Pour it out in a basin ; but take care to keep back the milk and sediment at the bottom of the

the pan. This answers for all kinds of potted meat.

A Brown Cullis for Ragoos and Sauces.

Take two pounds of veal, two ounces of bacon ham, two or three cloves, a little nutmeg, a blade of mace, two carrots cut to pieces, and some onions or shalots; put them in a covered stew-pan with about a mutchkin (pint) of water; but take care it does not burn. Let it stew till it is rich, and then strain it.

A Fish Sauce to keep the whole Year.

Take twenty-four anchovies, chop them bones and all; put to them ten shalots, a handful of scraped horse-raddish, four blades of mace, one choppin (quart) of white wine, one pint (two quarts) of water, one lemon cut in slices, half a gill of anchovy liquor, a gill of claret, twelve cloves, and twelve peppercorns; boil them together till it comes to a choppin (quart), then strain it off into a bottle. Two spoonfuls, when you have occasion to use it, will be sufficient to a pound of melted butter.

Mixed Spices for Seasonings.

Take one ounce of black, and half an ounce of Jamaica pepper, two nutmegs, and a quarter

ter of an ounce of cloves ; mix and beat them into a powder ; close them up so as to catch no air, and use them as occasion requires.

Seasonings for White Sauces and Fricasees.

White pepper, mace, nutmeg, and lemon grate mixed.

A Cullis to thicken Brown Sauces for Flesh or Fish.

Rub the bottom of a sauce-pan with a bit of butter, and slice in a carrot, turnip, and an onion or two ; lay over them a few slices of bacon ham and veal, and season with mixed spices and salt. Then put in a mutchkin (pint) of good gravy, and some grated bread. Let the whole stew till it be very thick and brown ; then strain it, rubbing the substance through a sieve with the back of a spoon. *Fish cullis* may be made the same way, only take fish instead of meat.

PART

P A R T II.

P A S T R Y.

CHAP. I.

OF PIES, PASTIES, DUMPLINGS AND PATTIES.

Preliminary Observations.

TAKE care that all *raised pies* have a quick oven, and be well put together and closed up to keep them in shape, and prevent their falling in. Put no gravy in them till they are about half baked. *Puff paste* must have a moderate oven, neither too quick nor too slow, as the first will burn it before it has time to rise, and the latter will make it look heavy.

To make a Standing Paste for Large Pies.

Break two eggs into two pounds of flour. Take half a pound of butter, and boil it in a mutchkin (a pint) of water; pour the butter and water into the flour, keeping back the sediment; then work it up into a paste, and when it is cold, raise it up to any shape you
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please. If the paste is not wet enough, boil a little more water, and put it in.

Puff Paste.

Take a pound of the finest flour, and half a pound of butter as firm as possible; break the least half of the butter among the flour. Then take about half a mutchkin (half a pint) of cold water, and wet your flour and butter, knead it very smooth; when it sticks to the table, lift up your paste, and strew a little flour beneath it, and when it is properly wrought roll it out. Divide the butter you left out into four parts; take one of these and put it over your paste in small bits. Strew some flour over it, and give the butter a clap down with your hand to keep it from shifting; then fold up your paste, and continue doing so four times, till all the butter is wrought up; use it as quick as you can, because it is the worse for lying.

A Common Pie or Cold Paste.

With two pound of flour mix three quarters of a pound of butter; wet it with cold water, and work it very smooth; roll it out for any use you intend it.

A Paste for Cases to preserved Tarts.

Take half a pound of flour, two ounces of beat sugar, and two ounces of fresh butter;
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wet it with cold water, or sweet milk; work it very smooth, and roll it out equal, but not too thick; then line your petty-pans with this paste, scollop the edges nicely with your knife; and prick them with a pin to keep them from blistering in the oven.

A Paste for Crocants.

Take half a pound of flour, and wet it with a little cold water; knead it smooth, and roll it out very thin; then cut it out with your pastry knife, or paste cutter, into birds, flowers, shrubs, &c. and fire them on crocant moulds, but take care they be not discoloured. No family should want some of these cases and crocants by them, for they keep a long time, and make a ready genteel dish, when filled up with preserved fruits or jams of any kind. Crocant cutters and moulds are sold in the tin shops.

A Gum Paste for Desert Baskets, &c.

Take two ounces of gum-dragon, and steep it in a gill of cold water all night. Then beat and sift a pound of double refined sugar through a silk sieve; mix the sugar and gum together; work it gently till it is smooth and white. Then roll it out very thin, with a quarter of a pound of the finest powder you can get; cut this paste into any kind of figures, birds, flowers, &c. and colour them according to fancy;

or you may make it the ground work of peppermint drops, by adding a quarter of an ounce of the oil of peppermint; or it may be perfumed with the oil of cinnamon or the essence of lemon.

A Paste for Tureens or Standing Shapes.

Break into half a peck of flower four eggs, (keeping out two of the whites), and wet it with a mutchkin and a half (a pint and a half) of boiling water, and four ounces of butter dissolved in it; work it till it is very smooth and firm; then roll it out about an inch thick, and with a piece of paper take the size of the top and bottom of your pie. Then work up the paste again, roll it out of the same thickness, and cut it into the length and height you intend your pie to be. Then wet the inside edges of the bottom crust with a feather dipped in the white of an egg; hold up your walls, and fasten them to the bottom by laying a piece of them on it. Fasten the joinings at the ends in the same manner; and be very careful to fix them so as they may not give way in the firing. Then line your crust with thin tea paper, and fill it to the top with bran; keeping it high in the middle to support the cover, and give your pie a handsome shape. Then lay a piece of paper above the bran, put on your cover, and pinch it neatly round the edges, but take care not to wet it. Ornament it handsomely with festoons, figures, or flowers hanging

hanging loosely. Glaze it all over with an egg, and set it in a quick oven till it is of a fine light brown, and the crust well fired. When it is cold loosen the head from the walls carefully with the point of a knife, take out the bran and paper, and keep the shape for use. You may either serve your meat up in it, or in a tin shape put within it, which answers much better as it keeps the paste always dry, and you can serve up any kinds of meat in this shape by only taking it out and cleaning it. These tureens can be much easier made with the assistance of jointed tin shapes, which you can get in the tin shops either plain or ornamented, and which can be lined at once with a piece of paste, finishing off the cover, and glazing it as before directed.

To make a Beef Steak Pie.

Take a tender fat piece of beef; cut it in thin slices, and beat it well with a rolling-pin; season it with salt and mixed spices; divide the fat pieces from the lean, and lay a fat and a lean piece together, so far as they will go; then roll them up as you do beef olives, and pack them neatly in the dish, but don't press them hard; put half a mutchkin (half a pint) of gravy thickened with a little butter and flour, some cut pickles, and a spoonful of vinegar. Lay on your cover, scollop it round the edges with your runner, and ornament it with leaves.

A Veal Olive Pie.

Cut some small pieces out of the thick of a leg of veal, and flatten them. Rub them over with the yolk of an egg, and season them with white pepper, nutmeg, salt, and the grate of a lemon. *For force-meat*, mince half a pound of veal, and the same quantity of suet with two anchovies boned, a few bread crumbs and parsley. Beat them well in a mortar, season them as before, and work them up with the yolks of two eggs. Roll up a piece of this forcemeat, and put it into the heart of each of your olives. Roll them also tightly up, and place them handsomely in your pie. Take the remainder of the force meat, make it up into round and oval balls, and lay them also into the pie, with two pickled cucumbers, cut into round and long slices, and half a dozen of French beans, adding the yolks of six hard boiled eggs, with the whites minced small and strewed over them. Take the bones and skins of the meat, and draw a strong gravy from them seasoned with an onion and parsley. Then strain it, and put into it a glass of white wine and the juice of half a lemon. If the pie is to be baked in a plate, put in the gravy before you lay on the cover; but if it is a standing pie, do not put the gravy in till it is almost baked.

A Mutton Pie.

Cut the back ribs of mutton in single ribs ; season them as in the above receipt ; lay them in the dish, with a little gravy, an onion or two, and finish it off as in the last receipt.

A Calf's Head Pie.

Scald and wash the head clean, and boil it half an hour with a knuckle of veal, two onions, a bunch of winter savory, and the paring of a lemon. Then take the head out to cool ; and cut the ears into round slices, and the rest into square pieces, keeping the tongue whole ; when your stock is reduced to about three half mutchkins, (three half pints), strain it, thicken it with butter and flour, and season it with nutmeg, Cayenne pepper and salt, a spoonful of ketchup, a glass of white wine, and the squeeze of a lemon ; then put in the pieces of the head with the tongue, and give them a boil. Cover the sides of your dish with puff paste ; then put in the meat, and lay the tongue in the top of the pie, with the yolks of six hard boiled eggs round it. If you choose you may add a few sweetbreads parboiled and cut, and some cut pickles ; cover the pie with puff paste, and ornament it according to fancy. It will take an hour and a half to bake.

A Calf's-foot Pie.

Boil the feet tender ; mince them with some beef-suet, and apples cut small ; season them with beat cinnamon and nutmeg ; clean and pick some currants well, and mix them all together with a little sugar, and a glass or two of white wine. Cover it with a good puff paste, nicely carved out. When the paste is enough, the pie is ready.

A Bride's Pie.

Having boiled two calves feet, take the meat from the bones, and chop it very small ; take a pound of beef suet and a pound of apples, shred them small ; clean and pick one pound of currants, dry them before the fire, stone and chop a quarter of a pound of jar raisins, a quarter of an ounce of cinnamon, the same quantity of mace and nutmeg, two ounces of candied citron, the same of lemon cut thin, a glass of brandy, and one of champagne ; put them in a china dish, with a rich puff-paste over it ; roll another lid, and cut it in leaves, flowers, figures, and put a glass ring in it.

To Make a Veal Florentine.

Cut a piece of veal in pieces ; if it is a rib-piece, divide the ribs, and beat them with the chopping-knife ; season them with salt and
spices ;

spices ; put a little piece of butter in the bottom of the dish, and lay in a row of steaks ; then strew in some currants and raisins above them ; repeat these lairs until the dish is full, and then put in a little veal gravy. If the veal is not very fat, lay some more butter on the top of it, and cover it with puff paste. You may do a lamb pie the same way. Some people do not like sweet seasoning in meat pies ; in that case, you may put in a few oysters, and the yolks of hard eggs.

A Curd Florentine.

Press the whey well from two pounds of curds, and break them with a spoon ; beat a pound of sweet almonds ; clean half a pound of currants ; cut some boiled spinage small with a knife ; sweeten it properly ; beat six ounces of butter, and mix all well together ; make a fine puff paste, and lay a thin covering of it on the dish ; then put in the sauce, and cross it over with paste straws ; put it in a slow oven ; and when the paste is enough baked, the florentine is ready.

To Make a Hare or Muirfowl Pie.

Cut the hare in pieces ; season it with salt and spices very well. If it is muirfowl, keep them whole, and season them well within and without ; lay a good piece of butter in the bottom of the dish, and put a piece in each of
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the muirfowl; lay them in the dish with slices of butter above them; put in a little gravy with them; cover it with puff paste, and fire it in the oven. Warm a little gravy and claret; thicken it with the yolk of an egg or two, pour it in at the top of the pie when it comes out of the oven, and shake it well. These pies should always be eaten hot.

A Yorkshire Christmas Pie.

Having made a good standing crust, bone a turkey, a goose, a fowl, a partridge, and a pigeon. Season them well with half an ounce of mace, the same quantity of nutmegs, a quarter of an ounce of cloves, and half an ounce of black pepper, all beat fine, adding two large spoonfuls of salt; mix all well together. Lay them in the crust, and put the one within the other, with the turkey outermost, so as it may look like a whole turkey. Then have a hare ready cased, and wiped with a clean cloth. Disjoint the hare into pieces, season it, and lay it as close as you can on one side of the crust, and on the other side put woodcocks, moor-game, and whatever sort of wild fowl you can get. Season them well, and lay them close. Put at least four pounds of butter into the pie; then lay on your lid, which must be very thick, and let it be well baked. It must have a very hot oven, and will take four hours baking at least.

A Goose

A Goose Pie.

Take three lippies of flour, and make the walls, as before directed, big enough to hold a large goose; take a pickled dried tongue boiled tender enough to peel, and cut off the root. Then bone a goose and a large fowl; take half a quarter of an ounce of mace beat fine, an ounce of white pepper, the grate of a lemon, and three tea-spoonfuls of salt. Mix all together, and season your fowl and goose with it. Split the tongue side-ways in three parts; lay two of them in the goose, and the other in the fowl. Then put the fowl within the goose, sew it neatly up, and put on the lid. This pie may be eaten either hot or cold; makes a pretty side dish for supper, by slicing it down cross-ways, and will keep a long time.

To Make a Giblet Pie.

Scald and clean the giblets very well, and chop the wings in four parts; pull the neck bone out of the skin, and chop it in four pieces; cut the gizzards in pieces, and season the whole with salt and spices. Then take the blood of the goose, and strain it through a sieve; boil a few groats a while in sweet milk; mince some suet small, mix the groats and suet with the blood; season it with salt and spices, and an onion cut small, if you choose it; fill this into the skin of the neck,
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and sew up the ends of it; turn it round, and lay the pudding in the middle of the dish, with the giblets about it; then pour in a little gravy with them, and cover it with puff paste.

Another way.

After the giblets are cleaned, boil them tender, cut the neck in three pieces, and the wings in four; line the pan as before, and lay some beef steaks in the bottom of it; then lay in your giblets, season them with pepper and salt, and a cut onion, adding half a mutchkin (half a pint) of the gravy they were boiled in; cover the top of your pie with puff paste.

To Make a Kernel Pie.

Scald the kernels in boiling water; make force-meat balls of veal; fry them off in the frying-pan; beat a little white pepper and mace, the grate of a lemon, and some salt, and season the kernels with them; lay some fresh butter in the bottom of a dish; put in the kernels and balls, with a little of the gravy they were boiled in; cover the pie with puff paste, and bake it; warm a little veal gravy, with some white wine, the squeeze of a lemon, and the grate of a nutmeg; thicken it with the yolks of eggs; pour it into the pie when it comes out of the oven, and give it a shake.

A Hen

A Hen Pie.

Draw and singe a hen; cut it down the back, and bone it. Bone also a chicken; flatten them with a rolling-pin; rub them over with the yolk of an egg; season them with salt, white pepper, nutmeg, mace, and the grate of a lemon; lard the hen with thin slices of bacon. Put the chicken within the hen above the larding, and a thin slice of ham within the chicken. For force-meat, grate a little bread, mince the livers and some parsley, season it with pepper and salt, and work it up with a piece of butter, and the yolk of an egg. Mix these together, and put a little of it into the inside of the chicken; sew up the hen. Rub it all over with a piece of butter, and lay it in your dish. Make the remainder of the force-meat into balls, and put it round your fowl, with half a dozen of hard yolks of eggs. Break the bones of the fowls, and make a gravy of them. Put a little of it into the pie, cover it with puff paste, and ornament it with birds and flowers; when it comes out of the oven, strain the rest of your gravy, thicken it with the yolks of two eggs, adding a glass of white wine; then pour it into the pie, and give it a shake.

Another.

Take the skin off a large cold roast fowl, and cut the breast, and all the nice pieces of it,
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into thin handsome slices. Break the bones, and put them on with the skins in a choppin (quart) of water, an onion, two eschalots, and the paring of a lemon. Raise the walls of your pie, and make it in proportion to your fowl. Then fold a cloth, and lay it into the pie to keep it in shape; put on your cover, ornament it handsomely, and glaze it over with a beat egg. When your crust is well fired, and of a fine light gold colour, cut the cover out neatly, and take it off. Then take out the cloth, and when your stock is strong, and reduced to a mutchkin (pint), strain and thicken it with a very little butter and flour. Then put it on the fire, and stir it close till it comes a-boil. Then take it off, scum it well, and season it with a little mace, white pepper, and salt; cast the yolks of two eggs, and mix it with a little of the boiling sauce, and a gill of cream; return it back to the sauce-pan, and mix all together; put in your fowl, keep it shaking for some time over the fire, but do not let it boil, for fear of crudling the eggs. When the sauce is of the thickness of a cream take it off, and put the whole into the crust, cover it up, and send it hot to table. The crust may be made of puff paste; but, if you do it so, put it into a pan with a loose bottom, to turn out.

A Maccaroni Pie.

Skin a cold roasted hen, take out the breast, bone and pick out the best parts of the flesh
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of the wings and legs. Break the bones, and put them and the skins on the fire with an onion, eschalot, and the paring of a lemon, in a mutchkin and a half (a pint and a half) of water. Take a pound of flour, the yolks of two eggs, a quarter a pound of butter; mix it with the flour, and make it up into a paste with warm water; knead it till it be very smooth; then roll it out, cut part of it into small straws, and roll them round in your hands to imitate the pipe maccaroni; butter your shape, and cross-bar the straws over the top and sides of it. Then line the shape with your paste. Strain the stock, and season it with a little white pepper, Cayenne, nutmeg, and salt. Put into it a quarter of a pound of pipe-maccaroni; set it on the fire, and stir it close till the maccaroni is soft, and the gravy a good deal reduced. Grate four ounces of Parmesan, or best double Gloucester cheese. Lay some of it into your shape, then some of your maccaroni, with bits of butter above it, then a lair of the slices of the fowls, and repeat this till the whole is exhausted. Wet the edges of your pie, put on the bottom paste, and join it very close, to prevent the gravy coming through it; bake it in a quick oven; then turn it out, and garnish the rim of your plate with grated cheese.

To Make a Chicken Pie.

Trufs and season the chickens as you do pigeons; put a piece of butter in them, and

a piece in the bottom of the dish; pack the chickens neatly in it; lay pieces of butter above them, with hard yolks of eggs, and cover it with puff paste. When it comes out of the oven, have a caudle made thus: Beat the yolks of two eggs, and mix with them a gill of white wine, the same quantity of cream, some sugar, and a scrape of nutmeg; make it very smooth; pour it in at the top of the pie, and shake it well. If the chickens are very large, you may cut them in quarters.

Another with Savory Seasonings.

Truss four young chickens; season them with white pepper and salt, and lard them with thin slices of bacon. Parboil the livers, and beat them fine in a mortar, with some crumbs of bread, a little parsley, and the yolks of two hard eggs; mix it up with a piece of butter, some pepper and salt, and the grate of a lemon; roll it up into balls, and place them in your pie, with the yolks of some hard boiled eggs. Cover up your pie, and, when it comes out of the oven, put in some good veal gravy, thickened with the yolk of an egg.

To Make a Pigeon Pie.

Truss the pigeons as for boiling; season them within with spices and salt; put a piece of butter into each pigeon; put some butter in the bottom of the dish, and pack them neatly.

neatly. You may fill up the vacancies between them with the gizzards, livers, and pinions, and strew a little more of the seasoning over them. In all meat pies, remember to put a little gravy in them; cover your pie with puff paste, and ornament the top of it with paste pigeons.

Another.

Truss your pigeons; parboil the gizzards, livers, and pinions, in a mutchkin (pint) of water, and an onion; mince a slice of ~~bacon~~ very fine, with the livers, and a few crumbs of bread and parsley; mix them with the yolk of an egg, and season with mixed spices and salt. Stuff part of this in the body of each pigeon, roll up the rest into small balls, and cover the breasts of the pigeons with thin slices of bacon. Then strain your sauce, thicken it with a little butter and flour, and put it into your pie with six hard yolks of eggs. Cover and ornament it as before.

To Make a Common Minced Pie.

Parboil three pound of tender beef, and, when it is cold, mince it with a pound of suet. Stone and mince a pound and a half of raisins, half a dozen of apples cut small, a pound of currants cleaned, and a quarter of a pound of orange-peel cut small; add to these the grate of a lemon, half an ounce of Jamaica pepper,

a few cloves, and a nutmeg, all beat and mixed together, with two tea-spoonfuls of salt. Put the whole into a bowl, and moisten it with a mutchkin (pint) of the gravy the meat was boiled in, and a gill of white wine. Put a standing paste in your pan; then put in your meat, and cover it with a puff or plain paste.

To Make Superfine Christmas Minced Pies.

Take the largest neat's tongue you can get; let it lie twenty-four hours in salt; then boil and skin it; take the finest part of the tongue, three pounds of beef suet, three pounds of raisins stoned, the same quantity of currants cleaned, and half a dozen of apples paired; mince all these separately. Then take half a pound of citron, and a pound of orange peel, and cut them small; put the whole into a broad vessel, Beat half an ounce of Jamaica pepper, a quarter of an ounce of cloves, two nutmegs, the grate of two large lemons, and two tea-spoonfuls of salt; mix them among your minced meat; squeeze the juice of three lemons into a choppin (quart) of white wine, and pour it on the meat, and mix all well together; then press them down into a can; put a piece of white paper close upon the meat; paper up the mouth of the can, and lay it by for use. When you take out any of it, press down the remainder, and paper it up. Cover your patty-pans with puff paste, and fill them up with the minced meat; nick the upper crust with a knife;

knife; cover them neatly, and fire them in the oven.

An Egg Pie.

Boil a dozen of eggs hard, and cut them very small; clean about a pound of currants; take a gill of sweet cream, half a pound of fresh butter, a little white wine, and a little rose water; season it with beat cinnamon, sugar, and the grate of a lemon. Mix the whole well, and bake it as before.

A Salt Fish Pie.

Take two pound of tusk fish, and steep it all night; stew it gently next day on a slow fire for two hours; take it off, and put it in cold water to cool; lay it on a table, and cut a square piece out of it; skin and bone the rest of it, and beat it in a mortar with half a pound of sweet butter very fine; take the crumb of a penny loaf, and pour upon it cream and milk, of each half a mutchkin, (half a pint), boiling hot, and cover it up; mix this with your fish, add to it four hard boiled yolks of eggs, the grate of a nutmeg, a little white pepper, and three tea-spoonfuls of made mustard. Then mix all well together; make a good crust; lay your ingredients into it, placing the square piece of fish in the middle of the pie; cover it up, and bake it an hour and a half.

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An Eel Pie.

Cut off the heads and fins of the eels, and cut them in slices of about two inches long; season them with salt and spices; put them into a dish with a little butter and white wine, the juice of a lemon, and half a mutchkin (half a pint) of water, and cover your pie with puff paste. Pike and trout pies are done the same way, only they require more butter.

An Apple Pie.

Pare, quarter, and core the apples, and season them with sugar, beat cinnamon, and the grate of a lemon. If you wish to have your pie very rich, put in some stoned raisins, blanched almonds, citron, and orange-peel cut down; cover it with puff paste. Be not sparing of sugar to any fruit pie.

Another.

Pare, core, and cut down a dozen and a half of apples; stew them till they are soft; then take them off the fire; sweeten and season them with three quarters of a pound of fine powdered sugar, the grate and juice of a lemon, two ounces of orange-peel cut, a little cinnamon, and a glass of wine. Cover your plate with puff paste, put in your apples, and cross-bar them with paste straws.

A Chef.

A Chestnut Pie.

Scald the chestnuts, and take off the skins ; blanch some almonds ; pare and quarter some apples ; put some fresh butter in the bottom of the dish ; then lay in a row of chestnuts, a row of apples, and a row of almonds, with cut citron and orange-peel, and strew in sugar between the rows till the whole is exhausted ; put some more fresh butter on the top of it, and cover it with puff paste.

A Gooseberry Pie.

Cover the dish with paste ; pick the gooseberries, and lay them in the dish with plenty of sugar, (you can scarcely make a gooseberry pie too sweet), and a little water. If you want it rich, put in citron and orange-peel ; cover it with puff paste. If you eat any of these fruit pies cold, cut off the cover, and pour cream over them.

A Venison Pasty.

Bone a piece of venison, and season it with mixed spices and salt ; pour over it two glasses of red wine, and a glass of vinegar ; cut some fat pieces of venison, put them in amongst it, and let the whole lie a night in the seasoning. Then take out the venison ; cut it into proper pieces ; lay the mutton above the lean pieces of the venison, and put them into your plate with

with a little of the liquor that was about them. Break the bones of the venison, and draw a good gravy from them. Put a rich puff paste round the border of your plate; cover it up, and send it to the oven. It takes a long time to bake. If you bake it in a pan, be sure to lay a puff paste in the bottom of it. And, in both cases, when you take it out of the oven, put in some of the drawn gravy, and give it a shake. Ornament with dogs and deers.

A Mock Venison Pasty.

Bone a fore-leg of mutton; take some claret or port and a little vinegar; lay the mutton to soak in it for twenty-four hours, then season and order it in the same way as the venison pasty.

A Marrow Pasty.

Blanch six ounces of sweet almonds; pare half a dozen of large apples, and cut both very small; cut also a quarter of a pound of orange peel, and three quarters of a pound of marrow into pieces. If you have too little marrow, make it up with beef-suet shred very fine; mix all well together with the yolks of four hard eggs, and a gill of white wine; season it with sugar and beat cinnamon: cover it with puff paste nicely carved out, and fire it in the oven.

A Beef Stake Dumpling.

Cover a deep pudding pan with puff paste to keep it in shape. Then take some tender steaks, and season them with mixed spices and salt. Strew some mixed spices in the bottom of the paste, and put above it a layer of the steaks. Mince half a pound of fine beef suet, and strew a handful of it over them with a few cut pickles, repeating these layers till the pan is nearly full. Then pour in some good gravy with an onion boiled in it. Cover it with a paste, and tie it in a cloth. Set it in a pot of boiling water, and turn it frequently. Be sure to butter the pan before you put in the dumpling to make it come easily out. It will take two hours and a half to boil.

Suet Dumplings.

Mince a pound of suet ; grate three quarters of a pound of stale bread, pick and clean a pound of currants ; cut a quarter of a pound of orange-peel and citron small ; mix all together, and season it with cinnamon and sugar ; then cast six or eight eggs, and keep out half of the whites ; mix in the eggs with the other ingredients, and a glass of brandy, wet them with the eggs only to make it stick like a paste. Make it up into one dumpling, or divide it into five, (one of these larger than the rest), and boil them separately in a cloth.

Dish

Dish them up with the large one in the middle, and the other four around it.

A Pigeon Dumpling.

Season the pigeons as high as for potting; make a puff paste, and roll it out round, about an inch thick; lay a clean cloth in a bowl, and the paste above it; put in the pigeons with their breasts to the bottom of the bowl; put a piece of butter within every pigeon, fold the paste round them, and tie the cloth tight about them; they will take at least two hours to boil. For puddings and dumplings, be sure the pot is boiling before you put them in, and turn them frequently in the pot while boiling. For a change, you may dress pigeons in the same way you do fried chickens. When you cut them, blanch them a little in warm water.

An Apple Dumpling.

Make a good puff paste, and roll it out about half an inch thick; pair the apples, and cut them down very small; then butter a cloth, and put it into a bowl; then lay the paste in it, put in the apples, and strew sugar upon them to your taste. Then wrap the paste about the apples, and tie the cloth hard up. If it is a large one, it will take three hours boiling; if a small one, less time will do. You may make dumplings of any kind of fruit the same way.

Savoury Patties.

Skin a cold roasted or boiled fowl, and pick off the whitest parts of the flesh. Mince it fine with a quarter of a pound of suet, and beat it in a mortar with an anchovy boned, a shallot, and a little parsley. Draw a rich gravy from the bones and skins, strain and scum it, and thicken it with a little butter and flour, adding a gill of good cream. Then put your meat into a stew pan, and stir it constantly till it boil five or six minutes. Line your petty pans with a rich puff paste, make tops for them, and put a piece of paper in the inside to support them. Scollop them neatly with your pastry knife, make a small hole in the middle of each patty, and put a top in it. Glaze them over with a beat egg, and bake them. Just before you dish them, heat up your meat, and season it with a little white pepper, Cayenne, and salt; take off the lid, pick out the bit of paper, fill in the meat, and cover them up again. This answers much better than firing the patties with the meat in them. Veal patties are made the same way.

Rabbit and Hare Patties.

Take a piece of cold roasted hare, or rabbit, and mince it very fine with half a pound of suet. Then take some strong gravy, and thicken it with a little butter and flour. Season with
O nutmeg,

nutmeg, mace, lemon grate, and a very little salt. Then put in the minced meat, with six ounces of currants well cleaned. Boil the whole about six minutes, and fill up your patties as in the last receipt.

Lobster Patties.

Pick out all the red feeds and meat of a lobster, and mince them; mix them with some bread crumbs, butter and parsley; season them with white pepper and salt; thicken a little veal gravy; put in your meat with a few chopped oysters and their liquor, a glass of cream, and a glass of white wine. Give the whole a boil for five or six minutes, fill your patties, and serve them up.

Oyster Patties.

Wash half a hundred of oysters in their liquor; strain the liquor in a rich veal gravy, and thicken it with butter and flour; then put in the oysters, season them with white pepper and salt, give them a boil, and fill up your patties as before. The two last kind of patties will serve for garnish to all sorts of dressed fish, or for corner dishes. These patties may be either baked, or fried. If they are to be fried, the gravy must be kept out, and the meat inclosed in pieces of cold paste, shaped with a small petty pan, and nicked round the edges with a runner. Be sure to glaze them,
and

and fry them in plenty of beef drippings, or boiling butter.

C H A P. II.

OF PUDDINGS, PANCAKES AND CUSTARDS.

Preliminary Observations on Puddings.

WHEN you make a pudding, take care that your cloth is very clean, and be sure to dip it in boiling water; dredge it well with flour, and give it a shake before you put the pudding in it. If a bread pudding, tie it loose; if a batter one, tie it close. If you boil it in a shape or bason, butter it well; and, when it is ready, take it carefully out, and let it stand a few minutes before you unloose it. Boil all puddings in plenty of water, turn them frequently, keep them close covered, and never let them go off the boil. Baked bread and custard puddings require time and a moderate oven to raise them; on the contrary, batter and rice puddings require a quick oven. Remember always to butter the dish or pan before you put in the pudding, and *never to oil* the butter, but to *cast* it for all kinds of fine puddings to a cream, because, when it is oiled, it

makes them heavy, and is apt to swim on the top. Ornament all fine puddings with a puff paste border neatly cut out, and flowers on the top.

Black Puddings in Skins.

Break all the clots of sheep or lamb's blood very well, and run it through a sieve; mix some new milk with it, according to the quantity of blood; season it with salt, pepper, onions, and a little mint shred; cut some suet in small pieces, and be not sparing of it; put in a little oat-meal, and mix the whole together; cut the skins all of one size; fill them with the meat, and tie the two ends together; be sure that the water is boiling either to haggies or puddings. Just as you are going to put them in, pour in a little cold water to put it off the boil, else they will be ready to burst; when they have been in a while, prick them with a pin to let out the wind.

Liver Puddings in Skins.

Boil the liver very well, and grate it down; take an equal quantity of grated bread and liver; cut some onions and plenty of suet; season properly with salt and spices; fill them in the white end of the pudding, and boil them as in the last receipt.

Apple

Apple Puddings in Skins.

Cut the apples pretty small; have some bread grated, cleaned currants, and sifted sugar; mix and season them with cinnamon and nutmeg; and moisten them with a little white wine; cut some suet, and mix all together; put them in skins, and cut them all of an equal length, not too long, and tie them at both ends.

Rice Puddings in Skins.

Wash the rice clean through two or three waters; put it on in a pan with a little milk to burst; keep stirring while it is on the fire, for fear of burning; when it has sucked up all the milk, take it off, and let it cool; mix in some currants; season it properly with nutmeg, cinnamon, sugar, and some grate of lemon, mix some suet with the rest of the meat, and fill it into the skins; do not cut the suet too small for any puddings in the skin, for it boils away, and makes the puddings eat dry.

Almond Puddings in Skins.

Beat half a pound of sweet almonds with brandy, half a pound of sugar-biscuit, and a pound of beef suet; mix all together, and season it with cinnamon, nutmeg, sugar, and the grate of a lemon; then fill up the skins.

A boiled Custard Pudding.

Take ten eggs, keeping out six of the whites, cast them very well with some sugar; take a mutchkin (pint) of sweet cream; season it with beat cinnamon and the grate of a lemon; and boil it a quarter of an hour.

A Plumb Pudding.

Stone and shred a pound of raisins; pick and clean a pound of currants; mince a pound of suet; beat eight eggs with four table spoonfuls of flour till they are very smooth; put in a little salt; season with cinnamon and nutmeg, add a gill of brandy, a gill of cream, and two spoonfuls of grated bread; mix all well together, and tie it hard. It will take four hours boiling.

A boiled Rice Pudding.

Take a quarter of a pound of rice, and put it on the fire, with a mutchkin (pint) of cold milk, four ounces of fresh butter; stir it till it is like thick pottage; cast six eggs with four ounces of sifted sugar, mix them very well with the rice and milk; season it with cinnamon, nutmeg, the grate of a lemon, and a glass of brandy; butter a cloth, and tie it up close: it will take an hour to boil.

A Pease Pudding to be eat with Bacon.

Take a pound of split pease; tie them in a cloth not too close, that they may have room to swell; let them boil an hour; then take them up; mix in a good piece of butter, and tie it up hard; they will take near another hour's boiling; divide the pudding in two, and lay the pork in the middle. Send beat butter along with it to the table.

A baked whole Rice Pudding.

Wash half a pound of rice, and boil it in a choppin (quart) of sweet milk till the milk is almost reduced, stirring it on the fire to keep it from burning; stir in six ounces of fresh butter; let it cool a little; cast five or six eggs, with a gill of sweet cream; then mix all together; season with cinnamon, nutmeg, sugar, and a glass of brandy; stone and clean half a pound of currants and raisins, and put them in.

A Lair Pudding.

Cast six eggs till they are very thick and light, with four ounces of beat sugar; mix in a mutchkin (pint) of cold milk, a glass of brandy, the grate of a lemon, and a quarter of an ounce of beat ginger. Then cut a penny brick in thin slices the broad way, pare off the
crust,

crust, and lay them in it to soak; mince half a pound of beef-suet very fine, stone half a pound of raisins, clean half a pound of currants, and mix them together; then butter a pudding-pan, put some paste straws across the bottom of it, and wave some more straws up and down the sides of it; cover it all over with a thin cold paste made thus: Mix a pound of flour and a quarter a pound of butter together, (keeping out a little of the flour), wet it with a little cold water, and knead it till it is smooth; pare the paste round the edges of your pan; then put in a lair of the suet and fruit, then a lair of the slices of soaked bread, pour in some of the cast eggs, then a lair of suet and fruit, and continue to do so till your pan is full; then pour the eggs over all; roll out the paste parings, and cover the pan with it, taking care to join the edges to prevent it from separating. It will take an hour and a half in a quick oven: when it comes out, turn it over into the plate. This pudding may be put into a dish with only a paste border round it, but the other way looks better, and keeps it more mellow.

A Marrow Pudding.

Grate the crumb of a penny loaf; boil a mutchkin and a half (a pint and a half) of sweet cream, and pour it boiling hot on the bread; beat six eggs; cut half a pound of
marrow

marrow in pieces, not too small; stone and clean some currants and raisins; sweeten it to your taste, and season it with cinnamon and nutmeg; mix all these together, and put them in a dish. If you have not marrow, beef-suet will do, but it must be minced very fine. If you want this or any of the boiled puddings to appear yellow, steep some saffron in a little milk or brandy, and mix it in the pudding.

A Tanfy Pudding.

Cut thin slices of fine bread; boil some cream, and pour it boiling on the bread, cover it up till the bread has sucked up all the cream; beat ten eggs, and keep out four of the whites; mix them in with the bread, and sweeten it to your taste; beat some tanfy, and squeeze out the juice through a clean cloth; put in some of the juice of spinage with it, to make it of a fine green, a glass of brandy, the scrape of a nutmeg, and four ounces of fresh butter; put all into a pan, and give it a heat on the fire till it is pretty thick; then put it into a pudding-pan, and fire it in the oven. When you are to send it to table, strew sugar on the top.

Proper Biscuits to be put into Fine Puddings.

Cast a dozen of eggs, keeping out four of the whites, with a pound of sifted sugar; when they are thick and light, mix in a pound of
flour

flour, and season with ginger and lemon grate. Then drop them on paper, and glaze them with sifted sugar, and fire them so as they will be fit for beating. Hang them up in paper pocks in a dry place, and they will keep for six months. These will also do for trifles and cheesecakes, &c.

An Orange or Lemon Pudding.

Take the yolks of a dozen of eggs; beat and sift half a pound of sugar, put it in by degrees, and cast it amongst the eggs with a knife until it is thick and white. Season it with marmalade or the conserve of roses. Beat two ounces of biscuit; mix all well together, and cast it constantly until it goes into the oven to make it light; cast five ounces of fresh butter; mix all well together, and bake it.—If it is a lemon pudding, keep out the conserve of oranges, or marmalade, and put the grate of lemon in its place.

Another.

Grate four oranges or lemons; cut and squeeze them; take out the pulp, and boil the skins very tender. When they are cold, beat them in a mortar with four ounces of sweet butter and the grate, till they are perfectly fine and smooth; cast six yolks, and two whites of eggs, till they are very light and thick, with six ounces of sugar beat and sifted;

ed; also beat and sift a hard biscuit. Then mix the whole together with a gill of thick cream. Put a puff paste border round the edges of your plate, and ornament it with flowers, &c. Glaze it with a little of the eggs and sugar, and bake it half an hour.

A Citron Pudding.

Slice half a pound of citron, shred it very small, and beat it in a mortar with six ounces of sifted sugar to keep it from clagging. Cast the yolks of eight eggs till they are thick and light, and mix the citron and sugar into it by degrees, along with half a mutchkin (half a pint) of cream. Then beat and sift two hard biscuits, and mix them in also. Put in as much of the juice of spinage, if you choose it, as will make the pudding of a fine green; and, just before you put it in the oven, stir in a glass of brandy, and four ounces of sweet butter cast to a cream.

A Green Gooseberry Pudding.

Put on a pint of gooseberries with a bit of sweet butter, and a very little water; let them boil to a mash, and then thrust them through a sieve with the back of a spoon; beat eight eggs, keeping out four of the whites, with half a pound of sugar beat and sifted; take all the fine pulp of the berries that comes through the sieve, and beat it up with the eggs and sugar;

gar ; mix into it some orange-peel cut small, or a spoonful of marmalade and two ounces of sugar biscuit beat and sifted. Just when you are about to send it to the oven, put in four ounces of cast butter, and half a mutchkin (half a pint) of thick cream.

An Apple Pudding.

Roast a dozen of middle sized apples ; take off the skins, and scrape out all the pulp ; cast eight eggs, keeping out half of the whites, with six ounces of beat sugar, till they are very thick and light ; mix in two ounces of sugar biscuit beat and sifted, four ounces of cast butter, a gill of cream, and the pulp.

An Almond Pudding.

Blanch half a pound of sweet almonds, and a few bitter ones ; beat them to a paste with some brandy ; beat also the yolks of eight eggs, keeping out four of the whites, with six ounces of sifted sugar, and cast them till they are light and white ; put in an ounce of beat biscuit, and season it with brandy, or the grate of orange or lemon, and add four ounces of cast butter.

A Sago or Millet Pudding.

Put on the sago with a choppin (quart) of water, a stick of cinnamon, and the rhind of a lemon ;

a lemon; let it boil till it is pretty thick; put in half a mutchkin (half a pint) of white wine, and sugar to your taste; beat six eggs well, keeping out half of the whites, and mix all together. You may make a millet pudding the same way; only boil the millet in milk, and give it two or three eggs more, and put in a dram in place of wine; let them be pretty cold before you mix in the eggs and cast butter.

A Potatoe Pudding.

Boil and skin half a pound of potatoes, and beat them well in a mortar; cast nine eggs, keeping out three of the whites, with half a pound of sugar; mix in with the potatoes half a mutchkin (half a pint) of cream, and half a pound of cleaned currants; then cast them well together with the sugar and eggs; season it with cinnamon, nutmeg, and a gill of brandy. It will take half a pound of cast butter at least.

A Potatoe Pudding to be fired below Meat.

Boil and skin as many potatoes as will fill your dish; beat them, and mix in some sweet milk; put them on the fire with a good piece of butter; season them properly with salt, spices, and an onion shred small; put it in a dish, and fire it below a roast of beef or mutton until it is of a fine brown; if you choose,

P

cast

cast three eggs well, and mix in with the potatoes before they go into the dish, to make them rise and eat light. Pour off all the fat that drops from the meat before you send it to the table.

A Hasty Pudding.

Prepare as much bread and milk as will fill a small bowl to fit an asfet; put in a piece of fresh butter; pick and clean a handful of currants, and boil them alongst with the bread and milk; cast four eggs and put in it; season it with cinnamon, nutmeg, and sugar. After the eggs are in, stir it a while on the fire till it fasten, but don't let it come a-boil; then butter a bowl very well, and put the pudding in it; set it before the fire, or in a white-iron oven, turning the bowl often. If the fire is pretty hot, it will very soon fasten; turn it out of the bowl into the asfet, and serve it up.

A Carrot Pudding.

Clean and boil some good carrots; when they are cold, take six ounces of them and beat it in a mortar with six ounces of sweet butter; beat also eight eggs, keeping out half of the whites, with half a pound of sugar; mix all well together, and season it with beat cinnamon, or orange grate, to make it eat like an orange pudding.—*For sauce*, take half a mutchkin

mutchkin (half a pint) of cream, sweeten it with a little sugar, and add the squeeze of a lemon.

Pan Puddings.

Beat four or five eggs with four spoonfuls of flour; cast them until the flour is free of knots. Then put in half a tea-spoonful of salt, a little cinnamon, nutmeg, half a mutchkin (half a pint) of sweet milk, a glass of brandy, four ounces of currants, the same quantity of sugar, and as much sweet suet shred small; mix all well together. Then put a piece of butter in the frying-pan, and, when it boils, lay as many petty-pans, with loose bottoms, in the frying-pan as it will hold, with the mouths downmost; pour the pudding into the hole at the bottom of the pans, and fry them on a slow fire. When the pans come off easily, it is a sign the puddings are nearly done. Then turn them up, and let them stand on their bottoms, that they may be equally and thoroughly fried.

A Bread Pudding.

Take the crumb of a two penny loaf, and put it into a jug with four ounces of sweet butter, or beef suet. Boil a choppin (quart) of milk; pour it hot into the jug, and cover it close. Then cast six eggs well with four ounces of sugar, and mix them in the jug with

the other ingredients, casting the whole well with a knife, and adding four ounces of cleaned currants and a glass of brandy. Bake it with a paste border.

A Vermicelli Pudding.

Boil four ounces of vermicelli in a mutchkin (pint) of new milk till it is soft, adding a quarter of a pound of butter. When the milk is reduced, stir in half a mutchkin (half a pint) of thick cream, and, after it has boiled a few minutes, take it off the fire. Then cast six eggs, keeping out two of the whites, with four ounces of sifted sugar, till it is light and thick, and mix the whole together. Season the pudding with orange or lemon grate, a glass of brandy, and two ounces of orange-peel cut small. Bake it in a pudding-pan, and glaze it with a little of the cast eggs.

Batter Pancakes.

Beat three eggs with four spoonfuls of flour very well; then stir in a mutchkin (pint) of milk, half a tea-spoonful of salt, and sugar to your taste; season with a little ginger and cinnamon; fry them in butter very nicely; quarter them, and serve them up hot.

Fine Pancakes.

To every two eggs take a spoonful of flour; beat the flour and eggs until quite smooth,
and

and sweeten them; put in beat cinnamon, a very little salt, and a glass of brandy; for every six eggs mix in a mutchkin (pint) of sweet cream; oil six ounces of fresh butter, and mix them with the batter; put a piece of butter in a frying-pan, and, when is melted, put in a tea-cupful and a half of batter at a time in the pan, and turn it round to make it of an equal thickness. If you think it too thin, put a little more batter in the pan; when it is fired on one side, hold the other before the fire, for these light cakes will not turn. Double it in the pan; then fold it again; lift it with a knife, and lay it on a warm plate before the fire to keep it hot. Be sure to butter the pan quite hot for every cake you put in, and always stir the batter before you put it into the pan, that it may be properly mixed.

A Pudding of the same Batter.

Butter a pudding-pan; put in the batter; and fire it in the oven; it will rise very light. When you see the butter all sucked up, and the pudding begins to grow brown, it is enough.

Rice Pancakes.

Take three ounces of the flour of rice, and put it on the fire, with a choppin (quart) of sweet milk, and a quarter of a pound of sweet butter; stir it close till it is thick and smooth;

then take it off the fire, and, when near cold, stir into it three table-spoonfuls of fine flour; sweeten it to your taste, and season it with nutmeg and a very little salt; cast eight eggs till they are very thick and light; mix them with the rice along with a glass of white wine, and fry them.—You may turn the same batter into a different form thus: Butter some tea-cups, and fill them more than half full; fire them in the oven; when enough, turn them out of the cups on a plate, and eat them with beat-butter, wine, and sugar.

Rose-coloured Pancakes.

Boil two middle sized beet-roots tender, and scrape them clean; then beat them fine in a mortar; cast the yolks of six eggs with two ounces of sifted sugar; when they are light, mix in four spoonfuls of flour along with the beet-root, half a mutchkin (half a pint) of cream, and a glass of brandy; fry them as before, and garnish with sprigs of myrtle or flowers.

Wine Custards.

Take a mutchkin (pint) of sweet cream; put it on the fire with a stick of cinnamon and the parings of a lemon; let it boil a few minutes, stirring it one way to keep it from bratting, and then take it off; cast the yolks of eight eggs with four ounces of beat sugar,
till

till they are very light and thick ; mix the cream by degrees into the eggs, adding a glass of wine ; take out the cinnamon and lemon-peel, and put them into cups, and fire them.

Rice Custards.

Take a mutchkin (pint) of sweet milk, two ounces of fresh butter, and two ounces of the flour of rice ; let them boil for a little time together, and then take off the pan ; cast three eggs with sugar, and mix them with the milk and rice ; stir it on the fire until it thickens, but don't let it boil ; season with the grate of an orange, and put it into cups.

Almond Custards.

Do them the same way as the last, only, instead of rice, blanch and beat four ounces of sweet almonds with sugar, to keep them from clagging.

White Custards.

Take a mutchkin (pint) of new milk, and, when it comes a-boil, stir in as much ground rice as will make it like thick pottage ; then take it off the fire, and stir into it the whites of four eggs cast light ; put it on the fire again for a little, and stir it all the time, but take care that it does not boil ; sweeten it to your taste ; wet some tea-cups with water, and fill them up with it ; when they are cold, turn them out on a dish. Cast the yolks, and
mix

mix them in three gills of boiling milk sweetened with sugar; season it with cinnamon and a little wine; when it is cold, pour it on the custards.

CH A P. III.

OF CHEESE-CAKES, TARTS, FRITTERS, WAFERS, AND PUFFS.

Curd Cheese-cakes.

TAKE the curd of two pints of milk, and put it on the back of a sieve to drain the whey from it; when it is well drained, beat the curd in a mortar with four ounces of sweet butter; cast six eggs, keeping out two of the whites, with four ounces of sifted sugar; beat a hard biscuit, and mix all well together with four ounces of currants cleaned; season them with orange grate, or a glass of brandy; cover your petty-pans with puff paste, and put in the meat, but don't fill the pans too full; glaze them over with the beat egg and sugar, and ornament the tops with paste straws, in any figures you fancy.

A Cheese Loaf.

Take the curd of three choppins (three quarts) of new milk, and press out the whey gently;

gently; take an equal quantity of grated bread and curd; beat the yolks of a dozen of eggs, and six of the whites, with sugar; season with beat cinnamon and nutmeg; mix in half a mutchkin (half a pint) of sweet cream and a glass of brandy; then mix all well together, and put a very little salt in it; work it up to a paste, and dust in two or three spoonfuls of flour as you work it; take a piece of it, and roll it out thin to fry; then make the rest in the shape of a loaf, and fire it in the oven; cut the fried paste in little bits to put round the loaf; cut a hole in the top of the loaf, and pour in some beat-butter, cream, and sugar; send it hot to the table.

Lemon and Orange Cheese-cakes.

Grate four lemons or oranges, take out the pulp, and boil the skins until they are very tender. Then take them out, and beat them fine in a mortar with four ounces of sweet butter and the grate. Cast six eggs, keeping out four of the whites, with six ounces of sugar biscuit, and four ounces of sugar beat and sifted, until it is light and white. Then mix the whole well together with two ounces of orange-peel. Line your petty-pans and fill them. Glaze them with the cast eggs and sugar.

Almond Cheese-cakes.

Blanch half a pound of sweet almonds, and beat them with a little sugar to keep them from

from oiling. Then cast six eggs, keeping out four of the whites, with six ounces of sifted sugar, and mix them. Season with lemon or orange grate. Put in six ounces of cast sweet butter, and then mix the whole ingredients together. Glaze them as before.

Apple Tarts.

Pare and core some apples; cut them in small pieces, and put them in a pan with a very little water and a piece of butter, shaking the pan now and then to keep them from burning. Let them stew till they are soft, and mince them on the side of the pan with a knife. Then sweeten to your taste, and season them with the grate of a lemon, cinnamon, and orange-peel. When they are cold, put them in an assiet or petty-pans; cover them with an open paste, or bar them over, and fire them.

An Apple Loaf.

Cut two penny bricks the cross way. Pare off the crusts, and spread them with sweet butter. Divide each slice into two parts the long way. Then line the sides of your pudding pan with the slices, packing them close together. Then line the bottom of it with one whole slice in the middle, and fill up the vacancies with dices, observing always to put the buttered side next the pan. Then pare and
core

core a dozen of apples, cut them down very small. Stew them with a piece of sweet butter, a glass of white wine and a glass of water. When they are properly stewed, season them with the grate of a lemon and cinnamon, and fill up your pan with them, covering it again with bread and butter, the butter side next the apples, and put bits of butter on the upper side. Fire it in a moderate oven three quarters of an hour. Then put your plate on the mouth of the pan, and turn over your loaf upon it. This is reckoned a very genteel dish.

Gooseberry Tarts.

Scald the gooseberries, and cover the petty-pans with paste; when the berries are cold, put them in the pans with a good deal of sugar below and above them, and cover them as the apple ones.

Rasp, Cherry, Strawberry, and Currant Tarts.

To each pound of these fruits take a pound of sugar; but be sure to stone the cherries, clarify the sugar, and boil it to blown height, (see part 3. chap. 1.) Then put in the cherries &c. with half a mutchkin (half a pint) of the juice of currants to keep them plump, and let them boil ten minutes; when they are cold, fill up the petty-pans, and cover them as before.

Prune

Prune Tarts.

Stew a pound and a half of prunes, take out the stones, mince them. Then mix them up with a gill of wine, half a mutckin (half a pint) of the water they were stewed in, half a pound of sugar and a table spoonful of marmalade. Bake them as before.

Glazing for Tarts.

Take the white of an egg, and some sifted double-refined sugar; cast them very well together till it is light and white. All fine tarts should be glazed with it. Lay it gently on the paste with a feather before you put them in the oven.

Apple Fritters.

Cast four or five eggs, with six spoonfuls of flour till they are very smooth; put in a little salt, sugar, beat ginger, and cinnamon, if you choose; mix in about a gill of cream or new milk and a glass of brandy; cast all well together; pare and core six apples, and cut them in thin slices; have a good deal of beef-drippings boiling in a pan; then dip each slice of the apples into the batter, and drop them into the pan one by one until it is covered; fry them a light brown; take them carefully from the fat, and keep them warm before the fire till

till they are all fried off; then dish them neatly one above another; raise them pretty high in the middle, and strew sugar over them. Send them hot to the table.

Currant Fritters.

Make the batter the same way as in the last receipt, and put into it a quarter of a pound of currants, with a little beef-suet minced; mix all well together, and drop them with a spoon into a frying-pan, the size of a sugar biscuit, and dish them.

Oyster Fritters.

Make the batter in the same way as in the above receipts, only keep out the sugar and cinnamon; then take as many oysters as you want, and dry them between the folds of a cloth; then dip each oyster by itself in the batter, fry them in the same way as the other fritters, and dish them hot.

Potatoe Fritters.

Boil, skin, and beat half a dozen of potatoes, and mix them with four beat eggs, about a gill of good thick cream, some sugar and nutmeg, a little salt, a bit of fresh butter oiled, and a glass of brandy; beat all well together, and drop them in boiling drippings; fry them a light brown; dish them hot, and strew sugar

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over them. You may put any kind of preserved fruit in the heart of the fritters.

Curd Fritters.

These are made the same; only, in place of potatoes, take some hard curd, and a few cleaned currants.

Wafers.

Take cream, sugar, and flour, of each two spoonfuls, with the yolks of two eggs, and cast them well, make your waffer-tongs very hot, and pour the batter into them. When they are fired enough, take them out, and roll them upon a small rolling-pin; they will soon turn crisp. Continue doing this till your batter is exhausted, taking care to keep the tongs always hot, and to slip the wafers off the rolling-pin when they are crisp. Puffs may be made of any kind of fruits the same way.

Puffs.

Stove and mash some apples, sweeten them to your taste, and mix a little marmalade or cinnamon into them; make a puff paste; lay a saucer of a middling size on the paste, and shape the puffs by it; when the apples are cold, lay a spoonful of them in the middle of the paste; then double the paste, wet the inside to make it stick together, and mark it neatly

neatly with a paste runner, or plait it round the edges. You may make them of any kind of fruit, and either bake or fry them.

C H A P. IV.

OF CAKES, SHORT BREAD, AND BUNS.

A Plumb-cake.

TAKE one pound and a half of eggs, and whisk them on a glossy fire, till they are very thick and light; then mix in one pound and a half of sugar by degrees, and cast them well together. Stone and mince a pound and a half of raisins, and the same of currants; blanch and cut half a pound of almonds; also cut three quarters of a pound of orange-peel, and four ounces of citron small, and mix the whole together, with two pounds of flour, and one pound of sweet butter cast to a cream; season it with a quarter of an ounce of cinnamon, a grated nutmeg, and half an ounce of powdered ginger. Butter a hoop, and put these ingredients into it. Smooth the top with a knife; glaze it with sliced sugar, and put it in a quick oven.

Queen-cakes.

These are made the same way as the plumb-cake, only the almonds, peel, and citron are

kept out, and they are baked in small ribbed pans.

A Seed-cake.

Whisk up two pounds of eggs, and mix in two pounds of sugar, as in the former receipt. Cut four ounces of citron, one pound and a half of orange-peel, and six ounces of blanched almonds; cut the peel in narrow strips about an inch long, the citron in broad pieces, and the almonds in two the long way. Then mix the whole together with two pounds of flour and one pound of cast butter; season the cake with cinnamon and ginger; put it in a hoop, and strew confectioned caraways on the top.

Glazing for a Seed or Plum Cake.

Pound and sift one pound of double refined sugar; cast the whites of three small eggs to a snow; mix the sugar gradually among it, and cast both with your whisk till it becomes white and smooth, adding a little gum water. When your cake is ready, draw it to the mouth of the oven; then take a broad pointed knife, and lay the glazing all over the top and sides of it.

If you choose to ornament your cake, put a crown in the middle, and other small fancy figures on the top, waving small shells up and down the sides of it, and putting a bunch of artificial flowers of different colours so as to stand within the crown; the crown, figures, and

and shells are made of sugar paste, the flowers and leaves of different coloured paste, and the stalks of lemon-peel. The three first are sold in the confectioners shops, and the others you can do yourselves according to fancy, after being taught to make pastes, and how to cut them out.

A Sponge-cake, or Savoy Biscuits.

Break twelve eggs, keeping out six of the whites, and cast them till they are thick and light; then mix in a pound of sifted sugar; cast them for fifteen minutes, and stir in half a pound of flour; season it with the grate of three or four lemons; butter a Turk's cape, or any other shape, and bake it in it. The only difference between the cake and biscuits is, that the former is baked in a large shape, and the latter in small oval frames glazed over with sifted sugar.

Almond Biscuit.

Cast the whites of six eggs to a snow; then put in half a pound of sugar, and cast it ten minutes longer. Blanch half a pound of sweet almonds; dry them well with a cloth, and beat them by degrees in a mortar with half a pound of sugar. Then take four ounces of sugar biscuit sifted; mix the whole together; drop them in an oval form on papers; glaze them on the top with sugar; and bake them in a slow oven.

Ratafia Drops.

These are made with the same ingredients as in the last receipt, with this difference, that the drops are made with an equal quantity of sweet and bitter almonds, and are dropped upon paper, from a tea-spoon, the size of a fixpence.

Plain Biscuit.

Cast a pound of eggs, and, when they are light, mix in a pound of sifted sugar. When the eggs and sugar are very thick and well cast, stir in one pound and a quarter of flour, and half an ounce of carraway seeds. Drop them on paper, and glaze them with sugar. Bake them in a quick oven.

Squirt, Fruit, and Shaving Biscuit.

Blanch and beat two pounds of sweet almonds, with two whites of eggs, till they are very smooth; beat and sift two pounds of fine sugar; have the whites of five eggs cast; mix the eggs and almonds well together in a mortar till they are very white; then put in the sugar by degrees, stirring them constantly until they are thoroughly mixed; then put the whole into a clean pan; set it on a slow fire, and stir it constantly until it becomes white and thin. Before you set it on the fire, have
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some white wafers ready, and, when it comes off, take about the third part of it, and spread it on the wafers; make it very smooth, and about the thickness of a common biscuit; score it with a knife about an inch broad, and the length of the wafer; but take care not to cut the wafer until they are fired, then cut it through with a pen-knife. After the shaving biscuit is dropt, the pan must be put on again until it becomes thin; then take the half of what is left in the pan and put it in a bowl; mix four ounces of orange-peel and citron in it cut small; drop them oval on the papers, and squirt the remaining part through a mould. You may turn them round, or into any shape you please. All biscuit, except ratafia drops, do best to be dropt on gray paper. These fine biscuits take very little firing.

Fine Ginger-bread.

Take two pounds and a half of flour, an ounce of ginger, and a few cloves beat and sifted, carraway seeds, cinnamon, and half a pound of brown sugar; cut three quarters of a pound of orange-peel and citron not too small; mix all these together; take a mutchkin and a half (pint and a half) of good treacle, and melt it on the fire; then beat five eggs; wet the flour with the treacle and eggs; cast eleven ounces of sweet butter to a cream; pour it amongst your other materials, and cast them

them all well together ; butter a frame ; pour in your ingredients, and bake it. If it blisters in the oven, run a fork through it. Plain gingerbread is seasoned with carraway seeds and ginger only. These cakes must all be fired in an oven neither too hot nor too cold ; and the way to know when they are fired enough, is to run a clean knife down the middle of them ; if the knife comes out clean and dry, they are ready.

A Diet Loaf.

Beat and sift a pound of sugar ; then cast a pound of eggs until they are very thick and light, and mix the sugar into it by degrees, casting it at the same time for half an hour. Season it with a little ginger and carraway seeds, or lemon or orange grate. Then stir in three quarters of a pound of flour with a spoon, taking care to mix it well. Then butter your pan, and put the loaf into it. Sift a little sugar on the top, and send it to the oven. Half an hour will bake it.

Rich Short Bread.

Take a peck of flour, and keep out about a pound of it to work it up ; beat and sift a pound of sugar ; take orange-peel, citron, and blanched almonds, of each half a pound, and cut them in pretty long thin pieces ; mix them well with your flour, and make a hole in the middle of it ; melt three pounds of sweet butter,

ter, putting in a tea-spoonful of salt, and pour it into the flour with half a mutchkin (half a pint) of good yeast; then work it, but not too much, and divide the paste into four parts; roll out each part by itself into any thickness you please with the flour you kept out, and cut it through the middle, so as to have two fardels out of each part; prickle it well on the top, pinch it round nicely with your fingers, and strew carraways on the top. Fire it on paper, dusted with flour, in a slow oven.— If you want it very plain, keep out the sugar and fruits, and take only two pounds of butter, mixed with half a mutchkin (half a pint) of water, and a mutchkin (pint) of yeast. Observe the butter must be Scotch weight, viz. twenty-two ounces to the pound.

A rich half peck Bun.

Take half a peck of flour, keeping out a little to work it up; make a hole in the middle of the flour, and break into it three quarters of a pound of butter; pour on it a mutchkin (pint) of warm water, and three gills of yeast, and work it up into a smooth dough. If it is not wet enough, put in a little more warm water; cut off one third of the dough, and lay it aside for the cover. Then take two pounds of stoned raisins, three pounds of currants well cleaned, half a pound of blanched almonds cut the long way, orange-peel and citron cut, of each four ounces, a quarter of an ounce of cloves, half

half an ounce of cinnamon, and the same of ginger, all beat and sifted; mix the spices by themselves; then spread out the dough; lay the fruit upon it, strew your spices over the fruit, and mix all well together; when it is well knead, roll out the cover, and lay the bun upon it. Then cover it neatly; cut it round the sides; prickle it, and bind it with paper to keep it in shape; set it in a pretty quick oven, and, just before you take it out, glaze the top with a beat egg.

PART

P A R T III.

C O N F E C T I O N A R Y.

CHAP. I.

OF PRESERVING.

ALTHOUGH I was regularly bred to the confectionary business, it is not my intention here to treat of it in general, as that of itself would require a whole volume, but only to give receipts for such things as are useful in almost every family, and which can be done easily in a private way, without having recourse to the apparatus necessary in carrying on the business of a confectioner; and, as the preparation of sugars is the ground work in the art of preserving, I therefore begin with it.

To Clarify Sugar.

To every pound of sugar allow half a mutchkin (half a pint) of water; and the white of one egg,

egg, to every two pounds of sugar. For instance, if you are to clarify four pounds of sugar, put a mutchkin (pint) of water in a brass pan, break into it the whites of two eggs, and cast it well with a switch; then break the sugar well, and put it into it; pour over it another half mutchkin (half pint) of water, and give the pan a shake. Let it stand to soften a little, and then put it on the fire; stir it until the sugar is quite dissolved: when it comes a-boil, and the scum rises very well, pour in the other half mutchkin (half pint) of water, and let it boil a little longer; then take it off, and when it has settled a little, scum it, and lay the scum on a hair sieve, that the syrup may run from it, and you may lose nothing but the refuse; put the syrup again on the fire; and let it boil a few minutes, then set it off, let it settle a little, take off the scum, and then the syrup will be clarified.

To Boil Sugar Blown Height.

After having clarified the sugar as in the last receipt, set it again on the fire. Have your skimmer ready, dip it now and then in the syrup to try it, shaking the sugar off it into the pan, and with your mouth blow strongly through the holes of the skimmer. When you find it blows up like feathers, the operation is completed.

To Candy Sugar.

Having boiled your sugar as in the last receipt, take it off the fire, hold the pan to one side, and the syrup will candy, by grinding it with the back of a spoon upon the side of the pan. This will do for candying all kinds of fruit and flowers.

To Boil Sugar Crackling Height.

Boil the sugar still higher than *blown height*. Have ready a pot of cold water, and bit of stick, dip the stick first into the boiling syrup, then into the water, and try it with your teeth. If the sugar sticks to them like glue, it is not enough; but when it cracks in your teeth, it is finished. In boiling sugar to this height it is apt to fly very furiously, therefore take care that the fire is not too brisk; or if it cannot be otherwise managed, put in the smallest bit of sweet butter, which will at once give it a check.

Cinnamon Tablet.

Having candied your sugar as in the preceding receipt for candying, take threepence worth of the oil of cinnamon, if you want the tablet very fine, if not, half an ounce of ground cinnamon will answer; mix it very well among your candied sugar, and grind it on the side of the pan. Have a marble slab, or smooth

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flat stone ready rubbed over with a little of the oil of almonds, or sweet butter; pour the tablet upon it, and let it stand till it hardens, shifting it gently along the slab to cool, and squaring it slightly with a knife. Then draw it carefully off the slab, and set it up to cool.

Ginger Tablet.

This is done in the very same way as the other, only to the pound of sugar, in place of cinnamon, take half an ounce of ginger finely beat and sifted, and finish it off as before.

Barley Sugar of different kinds.

Boil a pound of single-refined sugar to *crack*-point, and pour it upon a stone, (remembering always first to rub it over with a little fine oil, or sweet butter); then, as quick as you can, double it up, cut it with a pair of big scissors; and roll it up, or twist it as you choose.

If you wish to have it of the permacetti kind, take a quarter of an ounce of beat permacetti to the pound of sugar, then put the half of it among the syrup, and strew the other half upon the stone, smoothing it down with a hot iron. In this case you have no occasion to use either oil or butter, as the permacetti will prevent the sugar from flying over the pan, and will also make it come easily off the stone.

Again, if you choose to have the barley-sugar of the lemon kind, grate a large lemon,
or

or two small ones, to each pound of sugar ; dry the grate in an oven, or before the fire, and when you have poured the syrup out upon the stone, strew it over it ; then fold it double, and finish it as above directed.

To Preserve Oranges whole.

Take half a dozen of the largest high coloured bitter oranges, and with an orange razor cut them no deeper than the yellow rhind in different patterns of figures, flowers and leaves, or grate or ridge them ; then lay them in as much water as will cover them well, with half a pound of salt mixed with it, and put a plate above them to keep them under the water. When they have lain in this pickle two days, take them out and put them in fresh water other two days ; then tie up each orange by itself, in a piece of linen ; put them on the fire with cold water, and let them boil till the head of a pin can easily pierce the uncut parts of them ; clarify a pound of sugar for each orange ; make a small hole in the stalk end of each, and scrape out the pulp and seeds carefully with the end of a tea-spoon ; place them in a potting-can, so as that one may not lie above another ; fill each orange with your syrup, and pour the rest of it over them ; when the syrup is cold, put a plate above the oranges to keep them under the syrup ; after they have lain four days, take up the oranges one by one, and pour the syrup

out of them; then strain the fyrup, put it on to boil, and as the scum rises take it off; when it has boiled about fix minutes, take it off to cool a little, and then pour it into, and over the oranges as before; let them stand other four days; and if they are clear and transparent, and the fyrup pretty thick, squeeze into it the juice of four bitter oranges, which prevents the fyrup from candying, and gives the oranges a fine flavour; give your fyrup a boil, and scum it; then put in the oranges one by one, and let them boil five minutes more; take them out carefully, and put them up for use, but be sure they are well covered with the fyrup. Preserved angelica, nicked round the edges with a runner, in imitation of the leaves of a pine apple, makes beautiful tops for them.

To Preserve Orange-skins.

Do them the same way as directed in the last receipt, only observe they are not to be kept whole, but must be cut in two, and squeezed and scraped; then case the skins in one another, and put them into a pot that will hold them easily; clarify weight for weight of sugar, and pour the fyrup on the skins when it is quite cold. It must be a wide-mouth'd pot that will let in a saucer; put a little weight on the saucer to hold down the skins amongst the fyrup; let them stand for four or five days; by that time the fyrup will become as thin as water; then strain and boil it up with more
sugar,

sugar, until it is of a proper thickness ; and when it is cold pour it on the skins again ; let them stand for three or four days, and the syrup will be thin again, though not so thin as before ; strain, boil, and scum it again ; then put in the skins, and let them boil until they are quite transparent ; case them one within another, lay them in the pot, pour the syrup over them ; be sure they are well covered. Three or four of the skins turned down, with a slice of preserved oranges between each of them, makes a very pretty asset.

To Preserve Oranges in Slices.

Grate the oranges ; cut them across in thin slices ; pick the seeds carefully out with a bodkin, but take care not to break the pulp ; lay them in a flat bottom'd jar, one slice above another ; clarify as much sugar as will cover them ; and when the syrup is cold, pour it over them ; put a weight on them to keep them down amongst the syrup ; let them stand two or three days ; and the syrup will be very thin ; then turn out the slices on a hair-sieve to drain the syrup from them ; add as much sugar to it as will make it good ; put back the slices into the pot, and when the syrup is cold, pour it on them and let them stand four or five days longer ; repeat the same a third time ; let them stand eight days longer ; then pour off the syrup, and boil it up with some more sugar ; take off the scum ; then put in the slices,

and give them a hearty boil. When you put the slices in the pan, cover them with clean white paper. When they have got two or three hearty boils, take them off, and let them stand until they are almost cold, then pot the slices neatly up, and pour the fyrup over them; be sure you have always fyrup to cover them. This is a very nice and pretty preserve.

To Preserve Orange Grate.

Boil the grated skins tender; pound them as for smooth marmalade; take one pound of sugar to a pound of the pounded skins; clarify the sugar; and boil the skins amongst the fyrup, just as you do the smooth marmalade; when they are thoroughly boiled, stir in as much of the grate as will make them like thick pottage; let it get a boil or two to mix it well; then pot it up for use. This is better for orange puddings, or any thing that is to be seasoned with oranges, than even fresh oranges or marmalade. You should dry the orange grate as you gather it; for although it is dry, it will make this conserve very well: likewise keep all the parings of your lemons; pare them thin, and lay them by for use. When they are well dried, they will serve for seasoning any thing that lemon-peel should go into.

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To Preserve and Candy Orange Peel.

Lay the orange skins in salt and water three or four days; then put them on with cold water, and let them boil until they are tender; scrape out all the pulp and strings; clarify weight for weight of sugar; case the skins one within another, and put them into a stone jar; when the syrup is cold, pour it over them, and let them stand until the syrup is thin about them; then pour it off them, and add more sugar to it; boil it up to a good syrup, and, when it is cold, pour it on the skins again, and let it lie on them until they are quite transparent, and the syrup thick about them. Then take them out of the syrup, spread them on the back of a sieve, and dry them in a stove, or before a slow fire. Then candy them thus: take up each skin upon the point of a fork, and dip them one by one very quickly in the candied sugar, and lay them again on the back of a sieve to dry; and, when they are thoroughly dried, case them within one another, and lay them in a dry place for use.

To Preserve and Candy Orange Chips.

Boil some orange skins very tender, and cut them into long thin chips; clarify the same weight of sugar as of chips, and pour it over them when it is cold. Let them lie in it two
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or three days ; then pour off the syrup, and boil it up again ; and, when cold, pour it over the chips. Do this three or four times, until the chips are transparent ; then give them a boil a few minutes. If they are not properly covered, add more syrup to them. You may either keep them in the syrup, or candy them as in the last receipt.

To Preserve and Candy Angelica.

Take the angelica in the month of June, while it is tender ; cut away the leaves ; cut the stalks in pieces about a quarter long ; lay them in cold water as you cut them ; set them on the fire in a panful of water ; let them boil tender and green ; then take them out and peel them ; clarify a pound and a half of sugar for each pound of angelica ; pour the syrup when it is cold upon it, and let it lie in it two days. Repeat this two times more, the first at the distance of four days, and the next at the distance of six days. Then take out the angelica, and squeeze into the syrup the juice of three lemons, adding the parings very thin cut, and half an ounce of white pepper beat. Let your syrup again boil six minutes. Then put in your angelica, and give it a boil for three minutes more, and lay it by for use. It may be candied in the same way as the orange-peel, only don't boil the sugar quite so high as candy height. You may preserve along with it some of the prettiest of the leaves

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to garnish jellies, blamanges, and all kinds of cream dishes.

To Candy Flowers.

Take any kind of flowers you think pretty; if the stalks are very long, cut off part of them; clarify and boil a pound of fine sugar till nearly candy height; when the sugar begins to grow stiff, and something cool, dip the flowers into it; take them out immediately, and lay them one by one on a sieve to dry.

To Preserve a pint of Green Gaskens.

Take a pint of the largest green gaskens; clip off the tops, but leave the stalks, and, with a needle, make a short slit in the side of each berry, so as to get out the seeds; then cover the bottom of a brass pan with green kail blades; lay in your stoned berries, and strew over them a quarter an ounce of beat alum. Then cover them well with water, laying kail blades above all. Put them on the fire, and give them a heat, so as to be no warmer than you can bear your hand in the water; then take them off, and let them cool; set them on and off the fire in the same manner, but without any more alum, seven or eight times; then change the water and blades, and set them on again with fresh water and blades, and repeat the heatings and coolings, as before, till you see them of a fine light greenish colour;

colour; and, when they are cool, lift them carefully up with your hand, and lay them on the back of a sieve to drain; clarify three pounds of double refined sugar for each pint (two quarts) of berries; put your berries in a bowl, and pour this syrup over them; cover them with a sheet of writing paper, and let them stand two days; then lift the berries carefully up, and lay them on a sieve again; strain your syrup; boil it six minutes, and take off the scum as it rises; put your berries into it, and give them a boil for a minute; then return them back to the bowl, and let them stand other three days. If you then find that the syrup is still thin and the berries not clear, ~~boil~~ the syrup another boil, and pour it over them. Before you pot them up, give both the syrup and berries a boil together for three minutes.

I must recommend the stoning of the berries, because when the seeds are allowed to remain in them, I have found, by experience, that they not only hurt the berries, and discolour the jelly, but prevent it from getting in to make them plump, which both adds to their beauty, and makes them keep better.

Observe never to cover up jellies or preserves of any kind, till they have stood twenty-four hours at least.

To Preserve Red Gooseberries.

Take the best Mogul berries; clip off the black tops, and leave the stalks, as in the preceding

ceding receipt; take equal weight of berries and single refined sugar; clarify the sugar, and make a very small slit in the side of the berries with a pin to let the sugar go through them. When the syrup is ready, put in the berries, and let them boil till they are transparent; then take them up with a skimmer; put them into pots, and run the syrup through a sieve to keep out the seeds; then put the syrup into a pan again, and give it a boil; cool a little of it in a saucer, and, when you find it a stiff jelly, strain it, and pour it on the berries. You may put them into glasses, as they look pretty.

To Preserve Currants whole.

Take two pounds of the largest currants you can get on the stalks; then, with a cambric needle, open a slit in the sides, and pick out the seeds. Clarify three pounds of sugar, and boil it to blown height. Put in a mutchkin (pint) of currant juice, and let it boil five minutes; then put in the currants, and give them a boil for four minutes longer; then take them off, and pot them up. White currants may be done the same way; only be sure to take double-refined sugar to them, and let them boil only two minutes. These are pretty preserves to be put in glasses or fine tarts.

To do Currants for present use.

Cast the whites of two or three eggs until they drop from the spoon like water; take the largest

largest and best red currants you can get; keep them on the stalks; have some double-refined sugar pounded and sifted; take each stalk of the berries by itself; dip them in the eggs, and, while they are wet, roll them gently in the sugar; lay them so as not to touch one another on a sheet of clean white paper before the fire to dry, but take care you don't discolour them; put them on a China plate, and send them to table. If there are any green berries at the end of the stalk, be sure to pick them off.

To Preserve Strawberries and Raspberries whole.

Take the best you can get; and to every pound of them take a pound and a half of single-refined sugar; clarify and boil it candy-high; keep a little of the sugar out to pound and sift; when the sugar is ready, put in the rasps, and let them boil as quick as possible; strew the pounded sugar over them as they boil; when the sugar boils over them, take them off the fire, and let them stand until they are almost cold. To every pound of rasps add half a mutchkin (half a pint) of currant juice, which not only firms the rasps, but makes the jelly stronger; then put the whole on to boil, till the syrup hangs in flakes from the spoon; keep scumming as they rise; then take it off, and put it in pots or glasses.

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them; take some strong vinegar, and put a little beat alum in it; set it on the fire, and let it boil; then dip in the stalks and leaves, and boil them a little in the vinegar, (but take care you don't let the cherries touch the vinegar); then lay them on a sieve to dry; clarify two pounds of double refined sugar. While the syrup is boiling hot, dip the cherries, stalks, and leaves in it. When they are scalding hot, take them out again, and lay them on the sieve; then boil up the syrup candy high; dip the cherries into it again; then lay them on the sieve; dry them in the sun, or in a stove; turn them frequently whilst on the sieve.

To Preserve Apricots.

Take the largest and best you can get, just ripe and no more; open them at the cress with a knife, and thrust out the stone with a bodkin; pare them as thin as you can. To every pound of apricots take a pound and a half of fine sugar. As you pare them, strew some pounded sugar on them; clarify the remainder of the sugar; put the apricots in the syrup, and let them lie till it is almost cold; then put them on a slow fire, and let them simmer a little; cover them with white paper; set them off the fire, and let them stand until they are almost cold; then put them on again, and bring them to a simmer; repeat this three or four times, letting them be almost cold before

fore you put them on the fire ; by this time the sugar will be incorporated with them ; then put them on again, and let them boil until they are quite transparent. If you choose you may blanch the kernels, and put them in amongst them at the last boiling. Put them up.

To Preserve Green Gauge Plumbs.

Pluck the plumbs when full grown, with the stalk at each, and a leaf if you can ; let them lie in cold water twenty-four hours ; take them out of the water ; put two or three green-kail blades in the bottom of a clean brass pan ; put in the fruit, with as much water as will cover them ; strew a little pounded alum amongst them ; put them on a clear fire ; and when they rise to the top, take them out, and put them in a bowl, with a little warm water about them ; clean the pan again ; put in a fresh green-kail blade into it ; put as much boiling water on them as will cover them, with a little more pounded alum ; cover them with a cloth ; let them stand a quarter of an hour ; take them out of the water ; weigh them, and take equal weight of double-refined sugar ; clarify the sugar, and give it a boil for five minutes ; clean the pan again ; put in the fruit, and strew the pounded sugar amongst them, with a little water ; set it on a clear fire, and let it simmer and boil slowly until the fruit is green and transparent ; put

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the fruit in pots; boil the fyrup a little longer; and, when it is cold, pour it on the fruit; let them stand two or three days; then pour off the fyrup; boil it up with more sugar to a strong smooth fyrup; when it is cold, pour it on the fruit, and close them up; and, as the skin will shrivel down, you must take it gently off.

Another way.

Green them as before. Then clarify a pound and a quarter of single-refined sugar for each pound of plumbs; put your plumbs in a jar, and, when the fyrup is almost cold, pour it over them, and put a weight on the top to keep them down in the fyrup; then let them stand for two or three days, when you will see the fyrup very thin; then boil it up again, and pour it on the plumbs as before; repeat this till you see your fyrup very thick, and the plumbs transparent; then put on the fyrup; give it a boil, and scum it; then put in your plumbs; let them boil for three minutes, and pot them up.

To Preserve Magnum Bonum Plumbs.

Take the plumbs before they are too ripe, and give them a slit on the hollow side with a pen-knife, and prick them with a pin; take scalding hot water, and put a little sugar in it; put in the plumbs; cover them close up, and set

set them on a slow fire to simmer; take them off, and let them stand a little; put them on the fire again to simmer, but take care they do not break; clarify as much sugar as will cover the plumbs, and boil it to candy-height: when the plumbs are pretty tender, take them out of the water, and put them amongst the syrup when it is almost cold, repeating this till they are very transparent; skim and take it off; let them stand about two hours; then set them on, and give them another boil; put them in pots or glasses; boil up the syrup very thick, and when it is cold pour it over the plumbs.

To Preserve common Plumbs for Tarts.

Put the plumbs into a narrow-mouthed stone-jar. To every twelve pounds of plumbs take seven pounds of raw sugar, and strew it amongst the plumbs as you put them in the jar; tie up the mouth of the pot very close with several folds of paper; put them into a slow oven, and let them stand until the sugar has quite penetrated them.

To Preserve Peaches.

Put the peaches into scalding water, but don't let them boil; then take them out, put them into cold water; and lay them between two cloths to dry. To every dozen of peaches clarify a pound of sugar; when you take the peaches out of the cloth, prick them with

a pin; put them into a close-mouthed jar; when the syrup is cold, pour it over them, and fill up the jar with brandy; put a wet bladder on the mouth of the jar, and tie leather above it.

To Preserve Pears.

Take the best preserving pears new pluck'd; make a small hole at the back end with an ivory bodkin, and pick out the seeds, pare them very thin; weigh them, and take equal weight of fine sugar; lay the bottom of a pan with kail blades, put in the pears, cover them with plenty of water, the juice of lemon, and boil them till they are tender; clarify the sugar, and put in the pears; let them boil until they are soft. When you put the pears into pots, boil up the syrup again, and pour it over them: when it is quite cold, put a clove into every pear where the eye was cut out; cover them with the jelly of apples, and pot them up.

To Preserve Pears red.

Take the largest round-pears when full ripe; pare them, and put them into as much water as will cover them; pound a drop or two of cochineal, and put it into the water; let them boil till they are tender; keep them close covered while the syrup is making; weigh them,

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and take equal weight of sugar ; clarify it ; then put in the pears ; squeeze the juice of a lemon amongst the syrup, and cut the thin paring of the lemon as small as you can, and put it in : let them boil until they are red and transparent ; then put them into pots, and when the syrup is cold, pour it over them ; cover them with the jelly of red gooseberries ; the seeds must be picked out, and a clove put into each, as in the last receipt.

To Preserve Apples green.

Take the large coddlings, or any other hard green apple, newly pulled ; cut them in quarters, and take out the core ; put them into a brass pan, with hard water, and a little pounded alum ; turn the green side downmost ; let them simmer on a slow fire, but don't let them boil ; they are enough when you take off the skin without any of the fruit adhering to it ; and after they are all peeled, put them on again with the same water, and two ounces of sugar ; keep down the green side, and let them simmer gently for a little while ; put them on and off the fire until they turn again ; they must not be long at a time on the fire, as it would make them too soft ; take them out of the liquor, and lay them on a dish. To every pound of a apples clarify a pound of fine sugar : when the syrup is ready put in the apples, and give them a quick boil, till they are transparent ; take them out of the syrup and
boil

boil it pretty thick. When the apples and syrup are cold, put them into pots; let them stand some days, and if the syrup is turned thin, pour it off; give it a boil, and then give the apples a boil in it; when they are cold, put them into pots, and close them up. You may look at them in eight days after; and if the syrup is turned thin, boil them up again.

Apples in Syrup.

Pare and core some firm round apples; clarify as much fine sugar as will cover them; and as you core them, put them into the syrup; give them a boil till they are clear, then take them off, place them neatly in a China dish, and pour the syrup about them; put in the juice of a lemon when the syrup is clarified. If you have any preserved barberries, you may put in two or three sprigs of them on the top of apples. This is a very pretty dish for present use.

To Preserve Cucumbers.

Take a dozen of the greenest and firmest large cucumbers you can get, and lay them in a pickle of salt and water, allowing half a pound of salt to the dozen of cucumbers. Let them lie in this pickle two days; then take them out, and lay them in plenty of fresh water for two days longer, with a plate above them to keep them down; then cover the bottom

tom of a pan with green kail blades, lay in the cucumbers, and strew over them half an ounce of pounded alum; cover them up close with more green kail blades; set them on the fire, and give them a scald; then take them off, and let them stand till they are cold; and repeat this operation of scalding and cooling, till you see them begin to look greenish. Then take them out, and change both the water and blades, but put in no more alum, and give them a boil for six or seven minutes; then take up the cucumbers carefully, and cut a small piece out of the flat side of each of them, and with the small end of a tea spoon scrape out the pulp and seeds; then dry them between the folds of a cloth, and season them in the inside with whole white pepper, thin parings of lemon, sliced ginger, and some blades of mace mixed together; then put in the pieces you cut out of the cucumbers, and fasten them with a thread, so as to prevent the seasonings from getting out; then weigh the cucumbers, and to each pound of them clarify one pound and a half of double-refined sugar. When this syrup is almost cold pour it over them, covering them with a plate to hold them down; let them lie in the syrup two days; then lift them out; put the syrup through a sieve, and give it a good boil, taking care to scum it well; when it is near cold, pour it again on the cucumbers, and about six days after repeat this again; then take them out of the syrup, and squeeze into it the juice of four lemons, adding all the
other

other seasonings above mentioned; then set the syrup on the fire, and when it comes a boil put in the cucumbers, and give them a boil for six or seven minutes; then take them out, and pot them up. This is one of the most beautiful and rich preserves we have, and may be sent to table either in glasses or in assets, cut or whole. If the cucumbers are very large, split them long ways, take out the pulp, and do as above directed.

To Preserve Melons.

Take the melons before they are quite ripe, and lay them in salt and water two days; take them out of that pickle, and lay them in cold fresh water another day; green them the same way as the preserved cucumbers: when they are greened, cut a small bit out of one of the ends, and scoop out the pulp. Do the syrup the same way as for the cucumbers; let it be quite cold before you put it on the melons; throw in a good deal of lemon-peel, Cassia buds, and some sliced ginger amongst the syrup; and in the last boiling you give it, put in some of the juice of lemon.

To Preserve Pine Apples.

Take pine apples before they are ripe, and lay them four days in salt and water. Then put into the bottom of a brass pan a handful of vine-leaves, and lay in the pine-apples.

Fill

Fill the pan with vine-leaves, and fresh water. Cover it up very close, and set it over a slow fire. Let them stand till they are of a fine light green. Have ready a thin syrup. When it is almost cold, pour it into a deep jar, and put in the pine-apples, with their tops on. Let them stand a week, and take care that they be well covered with the syrup. It is a great fault to put any kind of fruit that is to be preserved whole into thick syrup at first, as it makes them shrink, draws out the juice, and spoils them. When they have stood a week, boil the syrup again, and pour it carefully into the jar, lest you break the tops of the pine-apples. Let it stand eight or ten days, and, during that time, give the syrup two or three boilings; when the pine-apples look quite full and green, take them out of the syrup, and make a thick syrup of double-refined sugar. Boil and skim it well, put a few slices of white ginger into it, and when it is nearly cold, pour it upon the pine-apples. Tie them down close with a bladder, and they will keep years without shrinking.

To Preserve Green Almonds.

Pluck the almonds when not full grown, but so tender that a pin will pierce through them; rub them with a clean cloth, and put them into boiling water for three or four minutes, until the outer skin will rub off with a cloth; have ready some thick syrup, and put the

the almonds in it, and let them boil two minutes ; then take them out of the syrup ; boil it a little longer, and pour it on them. Repeat the boiling of the syrup five or six days, until it remains thick on them, and has penetrated into them. Boil some rock-alum in the water.

All green and white preserves must be done with double-refined sugar.

To Preserve Barberries.

Take the largest and finest sprigs of barberries you can get, and lay them carefully in a stone flat-bottomed pot ; then clarify as much fine sugar as will cover them ; and, when the syrup is cold, pour it over them ; let it stand until it is thin ; then pour it off them ; add more sugar to it, and boil it till it is pretty strong. When cold, pour it over them again, repeating this until the berries are transparent, and the syrup remains thick about them ; then pot them up. When you use them, take them up in whole sprigs ; put them into glasses with the syrup about them ; they look very pretty. They are a garnishing for milk dishes.

To Make Raspberry Jam.

Pick and clean the berries well. To every pound of berries take half a mutchkin (half a pint) of the juice of currants, and a pound and a half of lump sugar ; pound it, and put it in-
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to a pan, a row of fruit and a row of sugar alternately; let the whole stand in the pan some time before you put them on the fire, to soften the sugar; boil them on a quick fire, and, when they fall to the bottom, they are enough.

To Make Gooseberry Jam.

Take the same weight of powder-sugar as of berries; put in the berries, strewing the sugar over them as you put them in; pour half a mutckin (half a pint) of water over them; put them on a slow fire; let them boil slowly a little time, and skim them; put a quicker fire to them; let them boil till they are very clear, and will jelly. Pot them up.

To Make Apricot Jam.

Stone and pare the apricots; take equal weight of sugar and fruit; clarify the sugar, and boil it candy height; put in the apricots, and let them boil very thick, until they are well broke. You may bruise them with a spoon as they boil, and boil a little white currant jelly with them, for they are much the better of it; blanch the kernels, and put them in just before you take it off. This makes very fine tarts.

To Keep Beans through the Winter.

Gather the beans when they are young; strew a good deal of salt in the bottom of a

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can; then lay in some of the beans; strew dry salt above them, and continue to do so until the can is full, pressing the lairs of beans and salt gently down, but so as not to bruise them. When the pot is full, tie them close up with a bladder, and a piece of leather above it. When you are to use them in the winter, take up what quantity you want, and lay them in fresh water some hours before you boil them; change the water two or three times to draw out the salt; cut them about an inch long; let the water be boiling before you put them in. When they are enough, drain the water from them, and toss them up with some beat butter. Send them hot to table.

To Keep Artichoke Bottoms through the Year.

Cut the stalks close to the tops, and boil them no longer than the leaves will come out of them; then take off the leaves and the strings from the outside of the bottoms; lay the bottoms by themselves in tin plates in a cool oven, until they are thoroughly dry; then put them in paper bags, and hang them up in a dry place. Before you use them, lay them in warm water, and let them lie in it four hours, changing the water often, and pouring the last water boiling upon them. Then take them out; cut them in dices, and boil them tender. They make a very fine dish
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by themselves, and are very good in fricasees, ragoo sauces, or any fine soups.

To Keep Green Gooseberries for Tarts.

Gather the berries before they are nearly full size; cut off the tops and stalks with scissars; take wide-mouthed bottles very clean and dry; fill them up with the berries, and cork them. Then put them in a pan of boiling water, taking care the bottles are covered with it; let them stand until they turn white; then take them out of the pan; take out the corks, and tie a muslin rag on the top of the bottles to strain the juice. Then turn the mouths of the bottles into deep jugs that will hold them; let them stand that way until the whole juice is run from them; it is the juice that spoils them. When they are very well drained, turn up the bottles, and take one of them to fill up the rest with. Leave as much room as to cover them with sheep's tallow; melt it, and let it be as cold as it will pour on the berries. Cover an inch deep with tallow, and cork them hard up. Dip the corks and the rings of the bottles amongst melted beeswax, and tie leather above them.—Or, what I think a better way, is to lay the berries on large flat plates, so as they may not lie one above another, and dry them in a slow oven. When they are just turned white, take them out; let them stand to cool, and then bottle them up.

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C H A P. II.

OF CREAMS, JELLIES, MARMALADES, SYLLABUBS, BLAMANGES, &c.

To Make Clear Lemon, or Orange Cream.

GRATE four large lemons or oranges; pour half a mutchkin (half a pint) of boiling water on the grate, and let it stand to mask, covering it close; cut your fruit and squeeze them into it; strain it off, and boil it up with three quarters of a pound of double-refined sugar; take the whites of six cast eggs, and mix them with the liquor by degrees, for fear of curdling; put it on a clear fire, stirring it one way; let it only be scalding hot, and then put it into glasses. If you want the yellow lemon cream, just cast the yolks of two eggs, and mix it with the above ingredients as soon as it comes off the fire.

Ratafia Cream.

Boil four bay leaves, or half an ounce of bitter almonds, blanched and beat, in a chop-pin (quart) of cream; beat the yolks of six eggs; keep out a little of the cold cream, and mix it with the beat eggs. Then mix in the warm

warm cream amongst the eggs by degrees ; put it on the fire, and stir it one way till it be scalding hot, but not boiling. Then strain and sweeten it to your taste.

Almond Cream.

Boil a choppin (quart) of cream with cinnamon and lemon-peel ; blanch and beat half a pound of sweet almonds with a little sugar ; cast the whites of eight eggs ; mix them with the almonds, and strain them through a sieve. Then mix in the boiled cream gradually amongst them, and put them on the fire, stirring it one way ; make it scalding hot, but don't let it boil ; sweeten it to your taste, and take out the cinnamon and lemon-peel.

Velvet Cream.

Take a little syrup either of lemons or oranges, and put two or three spoonfuls of it in the bottom of a dish ; make some new milk lukewarm ; pour the milk on the syrup ; put in as much runnet as will fasten it, and cover it up with a plate.

Steeple Cream.

Scald and clean two large calf's feet ; put them on with two pints (four quarts) of water ; let it boil till it is reduced to a choppin (quart) ;

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then dissolve an ounce of isinglass in a mutchkin (pint) of warm water; blanch a quarter of a pound of sweet almonds, and take half an ounce of cinnamon, and the paring of two lemons; beat the almonds very fine with a little cream, to keep them from oiling; take a choppin (quart) of cream, and six ounces of sugar. When the calf's feet stock is cold, scum the fat off it; turn it up, and cut off all the sediment from the bottom; then mix all your ingredients together, and put them on the fire to boil for six minutes; strain and stir it one way, till it is almost cold; then take a shape in the form of a steeple; dip it in cold water, and pour your cream into it; next day loose it with the point of a pen knife round the edges; dip it in warm water, and turn it over into a flat plate; stick a sprig of myrtle in the top of it, and garnish the bottom of it with red currant cream, and bunches of whole preserved white and red currants on the stalks, intermixed with leaves cut out of preserved angelica.

Red Currant Cream.

Cast the white of an egg to a snow, and add to it two table spoonfuls of red currant jelly; but take care there are no rashes in it, as they prevent the cream from rising; then take a small whisk, and whisk it close one way, till it is of a fine pale pink colour, and so thick that
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it will not drop from the whisk.—This is a beautiful garnish for all milk and cream dishes.

Apple or Gooseberry Cream.

Boil some gooseberries or apples until they are perfectly soft, and press them with a spoon through the back of a sieve into a plate; sweeten it to your taste, and mix it up with sweet cream.

Strawberry or Raspberry Cream.

Take the fruit new pulled, and an equal weight of sugar and fruit; clarify the sugar, and put in the fruit; let them boil until the sugar has penetrated into the heart of the fruit: when cold, take two or three spoonfuls of it, and whisk it up with a mutchkin (pint) of thick cream; then take the wholest of the berries, and mix in two or three spoonfuls of them amongst the whisked cream. You may either put it into an assiet or glasses. If you have any of those fruits preserved, do them in the same way.

Rice Cream.

Take three spoonfuls of the flour of rice, put it on with a mutchkin (pint) of sweet cream, and stir it until it comes a boil; then let it cool; cast the yolks of three eggs with sugar, and mix a little cold milk or cream with

with them; then mix it with the rice, and keep it stirring one way; but take care it does not boil. Season it with cinnamon, or with orange or lemon grate.

Apricot or Peach Ice.

Pare and stone a dozen and a half of ripe apricots or peaches; cut them in small pieces, and throw them in a sieve; squeeze them very well with a spoon, and add three quarters of a pound of clarified sugar to them; take the kernels out of the shells, and pound them fine in a mortar, moistening them with water; then mix it with the apricots, and if it is too thick, thin it with the juice of two or three lemons and a little more water. Then put it into your jelling pot; take some natural ice, and beat it, and strew two or three handfuls of salt over it; put some of this in the bottom of your bucket, and place the jelling pot in the middle of it, laying the rest all about the pot; let it stand half an hour in it, then take off the cover of the pot and stir it well; put it into the shape or moulds, cover it close, and bury it in your bucket with plenty of beat ice and salt all over it; let it stand in it for at least an hour; when you are ready to serve it up, take out the shape and wipe it clean, dip it in warm water, and turn it out on a plate. You may do peaches the same way. If you would wish to have your ices resemble the fruits they are made of, put it into moulds.

moulds of the shape of the fruits, and paint them the natural colours immediately before they go to table.

Pine Apple Ice.

Take what number of them you may have occasion for, and pare them ; cut them small, and beat them in a mortar ; squeeze them through a cloth, till you have got the whole of it through ; add to it the juice of four lemons, and clarified sugar boiled higher. If it is too thick, add some water, and put the whole through a fine sieve. Ice it as before.

Strawberry Cream Ice.

Take a pound of preserved strawberries ; squeeze them through a sieve ; boil a choppin (a quart) of cream with a piece of sugar ; mix this among your strawberries, pass the whole through the sieve again ; and ice it as before. All preserved fruits may be done the same way.

Hartshorn Jelly.

Put on two pints (four quarts) of water in a close goblet with a pound of hartshorn shavings ; let it boil on a slow fire till half of the water is wasted, then strain it ; dissolve an ounce of isinglass in a mutchkin (pint) of water,

ter, and mix it with the jelly; add to it half a pound of sugar, the juice and paring of three lemons, half an ounce of cinnamon, four drops of cloves, a mutchkin (pint) of white wine; and six whites of eggs cast light; put the whole on the fire, and keep stirring it, skimming the eggs as they come to the top; when it comes a boil, let it continue to do so for ten minutes; then run it through a jelly bag, and return it back again to the bag till it be quite clear.

Calves-feet Jelly.

Clean four calves feet; slit them, and set them on in a very close pan with two pints and a half (five quarts) of water on a slow fire; let them boil till it is reduced to a pint (two quarts); then strain it, and scum off the fat. When it is quite cold, cut off all the sediment from the bottom. Season it as the hartshorn jelly. If the stock is very stiff, thin it with some water: as it is not pretty to be stiff in glasses; but if it is for a shape, it must be a great deal firmer, so as to stand when you turn it out.

Jelly for a Consumption.

Take a pound of hartshorn shavings, nine ounces of eringo root, three ounces of isinglats, a choppin (quart) of bruised snails, (the shells to be taken off and clean'd), and two
vipers

vipers, or four ounces of the powder of them; put these ingredients in two pints (four quarts) of water, and let it boil till it is reduced to one pint (two quarts); strain it through a sieve, and when it is cold put it into a pan with a mutchkin (pint) of Rhenish wine, half a pound of brown sugar-candy, the juice of two Seville oranges, and the whites of three or four eggs well beat; boil altogether for three or four minutes; then run it through a jelly-bag, and put it into small pots. A tea cup full of it may be taken twice a day.

Orange or Lemon Jelly.

Pare off the rhind of a dozen of oranges or lemons; put it in a bason, pour boiling water on it, and cover it up to keep in the steam. Then cut and squeeze the fruit. Dissolve an ounce and a half of isinglass in a mutchkin and a half (pint and a half) of boiling water, then put in the juice of the fruit, one half of the parings, the water they were steeped in, the whites of four eggs cast to a snow, and three quarters of a pound of sugar. Set it on the fire, and stir it one way till it comes a boil: and when it has boiled about four minutes, take it off and pick out the parings. Then put the jelly through a flannel bag; doing this again and again till it is clear. Cut the parings into long thin straws, and put them amongst the jelly in glasses or shapes. If you want the jelly thick and yellow, cast the yolks
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of two eggs very smooth, and mix them amongst it as it comes from the bag. A strong stock of calf's feet will do instead of isinglass.

Apple Jelly.

Pare a dozen of good tart apples; take a pint (two quarts) of water; cut the apples in very small bits, and throw them into the water as you cut them, to preserve their colour; let them boil until the whole substance is out of them, and the water half wasted; then put it into a hair sieve; let them stand until all the water is drained from them. To every mutchkin (pint) of the liquor take a pound of fine sugar; cast the white of an egg or two, and put in amongst the sugar and liquor; put them on the fire, and keep them stirring until the sugar is melted. When it boils a while, take off the scum, and put in the juice of a lemon or two, as you like it of tartness. You may boil in a piece of the rhind along with them; let it boil until it jelly, which you will know by putting a little of it on a saucer to cool; take all the scum clean off, and take out the lemon. So pot it up.

Chip and Jelly of Apples.

Prepare the apples in the same way as in the foregoing receipt for the jelly; pare the apples; cut them in slices, and then cut the slices into long chips, (as you do the chip
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marmalade); put them amongst cold water. You may weigh two pounds of apples before you pare them. To each choppin (quart) of juice allow two pounds of fine sugar, and a pound and a half for the two pounds of chips; put on all the sugar and juice; clarify it with eggs as you do the jelly; when the syrup is well scummed, squeeze in the juice of three lemons, with some of the parings; drain the water from the chips, and put them into the syrup; let them boil until they are quite transparent. The true Leadington apple, or the pippin, answers best. This is a very pretty preserve, either in glasses or for fine tarts.

A Hen's Nest in Jelly.

Make a strong jelly of calf's feet, adding a little isinglass to it; when the jelly is very clear, put about three gills of it into the bottom of your shape; then make your blamange eggs in this manner: Shave down half an ounce of isinglass, and dissolve it on the fire in a gill of water; when it is dissolved, put it into a mutchkin (pint) of sweet cream; blanch a quarter of an ounce of bitter and half an ounce of sweet almonds, and beat them very fine with a little cold cream, to keep them from oiling; mix all together, with a quarter of an ounce of cinnamon, and the paring of a lemon; set it on the fire; stir it one way, and let it boil three minutes; take it off, and sweeten it with

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two ounces of loaf-sugar; strain it through a piece of muslin, and stir it close one way till it be cold, but not fastened, so as the isinglass may be incorporated with the cream; take half a dozen of the smallest hens eggs you can get; make a small hole at the narrow ends of them with a pin, and pick out all the meat; wash the shells in clean water, and, with a small filler, fill them up with your blamange. Put each in a glass to stand solid, and set them in a cool place to fasten; then take the lemon-peel out of the jelly-bag, and cut it into narrow straws about half a quarter long; when the eggs are firm, crack the shells gently, and, with a soft cloth in your hand, pick the shells nicely off; put three of them in your shape, upon the jelly, and strew a few of the straws round them; put another mutchkin (pint) of the jelly upon it, and, when firm, lay on the other three eggs, and fill up the shape with the rest of the jelly, and lay the remainder of the straws carelessly round the edges of the shape; when you are to turn it out, loose the jelly from the edges of the shape with the point of a pen-knife, and dip it in warm water; turn it out on a flat China plate, and cover the edges of it with sprigs of boxwood, and lemon straws. This, when done with taste, is a very pretty dish for the middle of a table.

An

An elegant Floating Island.

Take a round deep dish with a broad edge ; dip half a pound of ratafia drops in white wine, and heap them up in the middle of your dish, taking no more of the dish up than the circumference of a large saucer. Make a weak calf's feet jelly, and pour it round the biscuit, till the dish is near full ; roast a dozen of apples in an oven before the fire, and when they are soft, skin them and take out the pulp ; cast the whites of two eggs to a snow, and mix it with the apples, adding four ounces of beat sugar, and the grate of a lemon ; cast it with a small whisk till it is very light and thick ; heap this upon the ratafia drops, taking care to let none of it fall among the jelly ; cast other two whites of eggs to a snow, and then put in half a pound of red currant jelly ; clean the whisk, and cast the jelly and eggs till it is of a fine pale pink, and so thick that it will not drop from a spoon ; take a tea-spoon, and lay it over the apples in different figures with the help of your finger, making the island so light, that it will float in the midst of the jelly ; take half a mutchkin (half a pint) of cream, a gill of white wine, and two ounces of beat sugar ; whisk it up till it is well raised ; then take off the froth as it rises ; lay it on the back of a sieve to drain, and, with a tea-spoon, drop part of it here and there around the island and inside edges of the

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dish,

dish, to resemble the foam arising from the dashing of the waves. Then put a Chinese rail round the inside edge of the dish, made thus: Take a quarter of a pound of flour, two ounces of sugar beat and sifted fine, half an ounce of gum-arabick, dissolved in a gill of water, a quarter of an ounce of stone blue, and the same quantity of cumboge, beat and sifted; mix it up in a flap bowl, to make it a beautiful green; wet the flour and sugar with it, and make it up into a smooth well wrought paste; roll it very thin, using as little flour as possible; cut it into long stripes about two inches broad; flour a piece of paper to lay them upon, and, with a pastry-knife, cut as much of the paste out, in imitation of a rail, as will go round the dish; raise it off the paper, and give it a gradual dry before the fire, or in a slow oven, so as to make it bend; then wet the inside of the dish, and fix the rail, joining it neatly with the gum water; put it at the door of a slow oven till it hardens; if it has lost any of its colour, touch it over again with the gum water. Remember to make the rail before you begin the island, and to cover the outer edges of the dish with a quarter of a pound of sugar-biscuit beat and sifted, dropping here and there coloured sugar buckies and shells, with swans and other water-fowls placed in the jelly, so as to make them appear swimming in it.

Jelly

Jelly in Cream.

Fill small cups full of the jelly ; when it is firm, turn the cups out upon a China assiet, and put thick sweet cream round the jelly in the bottom of the assiet. This way of making up jelly looks very well, especially when it is on a pretty dish, as the painting looks very beautiful through the jelly.

Red Currant Jelly.

Take the largest berries you can get, and strip them off the stalks, leaving the green and red hard berries at the end of the stalks ; then weigh the berries, and take the same weight of single-refined sugar ; clarify the sugar, and let it boil to blown height, for which see the receipt page 192 ; then throw in the whole berries into the syrup, and let them boil very fast for ten or eleven minutes ; then lay a hair sieve on a deep can, and run the jelly through it ; lift the berries gently up with a spoon to let the jelly run from them ; then put the jelly in a pan ; give it a heat, but do not let it boil ; take the scum off it, and pot it up. This is a much better way than straining the fruit through a cloth, which both spoils the flavour of the berries and discolours the jelly.

White Currant Jelly.

This is done the very same way as the last, only take double-refined sugar in place of single; boil it no longer than five minutes, lest it should be discoloured; then run it directly through a gauze sieve, and pot it up without heating it again.

Black Currant Jelly.

To three pints (six quarts) of black currants take one pint (two quarts) of red; strip them from the stalks; put them, with half a mutchkin (half a pint) of water, into a can, and tie them close up with some folds of paper; then put the can into a pot of water, and let it boil about twelve hours, taking care that none of the water goes into the can. Then turn the berries into a sieve, and bruise them with the back of a spoon on the side of it; gather all the bruised berries together, and put them into a clean bowl; pour on a mutchkin (pint) of water, and bruise them well with a spoon; turn this into a sieve again; let it stand all night, and put what runs through it amongst the juice. Then clarify and boil to candy height a pound of sugar for each mutchkin (pint) of juice; then put in the juice, and boil both together a quarter of an hour. Scum and pot it up.

A better

A better and easier Method.

Pick the currants, and put as much water into a brass-pan as will just cover the bottom of it; then put in the berries, and give them a scald, but do not let them boil; take them off; put them into a hair sieve, and squeeze the juice out of them; then take out the squeezed berries; put them into a can, and to every pint (two quarts) of them allow half a mutchkin (half a pint) of warm water, to draw out the remaining juice, which we call the washings; add this to the rest of the juice; and, to every mutchkin (pint) of juice, take a pound of beat sugar; mix it with the juice; put it on a clear brisk fire, and stir it close one way till it comes a-boil; then take off the scum as it rises, and let it boil for fifteen minutes; then take it off, and pot it up.

Gooseberry Jelly.

Take two pints (four quarts) of dark red gooseberries, put them on in a brass pan, with a mutchkin (pint) of water; stir them till they are scalding hot; then take them off; put them through a sieve, and squeeze all the juice out of them. To every mutchkin (pint) of juice take a pound of beat sugar; mix the juice into it; set it on the fire, and let it boil fifteen minutes, taking off the scum as it rises. Then pot it up.

Peaches

Peaches in Jelly.

Diffolve an ounce of isinglass in half a mutchkin (half a pint) of water. Stir into it three gills of cherry wine, the juice of a bitter orange and lemon; and if you have not a bitter orange, take the juice of two lemons with the parings, a quarter an ounce of cinnamon, and six ounces of sugar. Let the whole boil for six minutes, and strain it. Then cast three yolks of eggs till it is very smooth, and pour the jelly into it, stirring it constantly one way till it thickens. Then take six peach moulds, rub the inside of them with the oil of almonds, and paint the one half of each mould so as to resemble, when turned out, a real peach. Then with a spoon fill up first the one half of the moulds, and then the other with the jelly, close them up quickly, and put them in glasses to keep them from shifting; when they are fastened, turn them carefully out, and stick a stalk and leaf in each of them, cut out of a bay leaf, in imitation of the natural stalk and leaf. Then put them in jelly the same way as you do the eggs in the hen's nest, with the painted side undermost, and when the jelly is firm turn it out. The shape you put it in must be plain, without any ribbing or figures upon it. This jelly will answer for any artificial fruits, by colouring it as above noticed, in imitation of the fruits you wish to do. They make a pretty dish

dish by themselves without the jelly, garnished with flowers and bay leaves.

Best Chip and Jelly Marmalade.

Take the same weight of oranges, as of sugar; grate the one half of the roughest part of the oranges, and pour boiling water over the grate. Cut the fruit across as a lemon for punch, and squeeze them through a sieve; boil the skins tender, and scrape them as directed in the last receipt; cut them into very thin chips, and let them boil until they are transparent. Then put in the juice, and the water strained from the gratings, and let all boil together until the juice jellies, which you will know by cooling a little of it in a saucer.

Common chip marmalade is done the same way, only you beat the one half of the skins, and cut the other into chips.

Smooth Marmalade.

Take the same weight of sugar as of oranges; wipe the oranges with a wet cloth, to take off the blackness, and grate them; cut them the long way in quarters; strip off the skins; scrape all the pulp off the inner skins with a knife, and pick out the seeds; then boil the skins until they are so tender that the head of a pin will easily pierce them. When you take the skins off the fire, squeeze out the water,

ter, scrape all the strings from them, and pound them; clarify the sugar; then take the pounded skins, and mix them by degrees into the syrup with a spoon, just as if you were breaking starch: when it is well mixed, put it into a pan, and let it boil until the sugar is incorporated; then put in the pulp, and boil it until it is all of an equal thickness. You will know when it is nearly enough, by its turning heavier in the stirring, and of a finer colour; when it begins to spark, take it off the fire, pound the grate, and stir it in carefully; then put on the pan again, and let the whole boil until it is thoroughly mixed. If you do not like it very bitter, keep out some of the grate, and lay it aside for a seasoning.

Savory Jelly.

Take a shank of veal, a piece of lean bacon ham, and a piece of lean beef. Put them in a pot with plenty of water, two carrots, two turnips, three onions and a bunch of winter savory; let them boil till the substance is drawn from the meat; then take it off, strain, and scum it; season it highly with white and Cayenne pepper, and salt, adding the juice and paring of a lemon, a glass of white wine, a glass of ketchup, and the whites of six eggs; set the whole on the fire again, and give it a boil for six minutes. Then put it through a jelly bag once and again till you find it clear.

This

This jelly answers for all kinds of flesh, fowls, and fish.

A Hen in Savory Jelly

Take a large fowl, cut off its head and feet, cut it also down the back, and bone it, keeping the rump and pinions whole. Then rub the inside of it with the yolk of an egg, and season it with white pepper, mace, and salt; lard it with slices of boiled bacon ham, and sew up the back. Then rub the fowl over with butter and flour, and boil it with the breast downmost three quarters of an hour. Then wipe it with a clean cloth, and set it to cool; take a large melon shape, and put in about half a mutchkin (half a pint) of savory jelly, made as in the last receipt. Then lay in the fowl with its breast downmost, with the yolks of four hard boiled eggs round it, and a few sprigs of samphire or pickled barberries. Then fill up the shape with the jelly, turn it out when it is cold, and garnish it with green and red pickles.

Lobster in Savory Jelly.

Boil a large lobster in salt and water for half an hour; when it is cold, break the shell carefully, and pick out the body whole; then break the claws, and pick out the meat from them. Take a lobster shape, and fill the body of it half full with savory jelly; when the jelly is fastened,

fastened, lay in the body of the lobster, and fill up the shape with more of the jelly, placing the claws handsomely in the claws of the shape, with three of the small claws in the shell on each side of the lobster. Then take the head shell, with the two long horns, and place it at the head of the body of the lobster, turning down the horns on each side of the claws. If you have any of the red roe drop it here and there in the jelly, but take care not to hurt the figure of the lobster; when the jelly is firm, dip the shape in warm water, and turn it over; garnish with samphire and barberries.

Blamange.

Take three quarters of an ounce of isinglass, half an ounce of bitter almonds blanch'd, and beat half an ounce of the best stick cinnamon, the paring of a lemon, and half a mutchkin (half a pint) of water; put the whole on the fire, and stir it close until the isinglass is dissolved. Then stir in a choppin (quart) of cream, and let it boil one minute. Then take it off, and sweeten it with two ounces of sugar beat and sifted; strain it through a piece of clean muslin, and stir it constantly one way till it is cold. Then let it settle, dip the shape in cold water, and fill it up with the blamange; when it is firm, loosen it with warm water, and turn it out. If you do not choose isinglass, make

make a very strong stock of calves feet in place of it.

Syllabubs.

Take a choppin (a quart) of cream, half a mutchkin (half a pint) of white wine, two ounces of sugar, and the paring of a lemon; whisk it well, and, as the snow rises, take it off with a skimmer, and lay it upon the back of a sieve to drain. Then fill your glasses about half full of red and white wine, glass and glass about; sweeten them with clarified sugar, and then fill up the glasses with the snow as high it will stand.

A Trifle.

Make a sponge cake agreeable to the receipt p. 185, cut it in thin slices, and dip it in some white wine and sugar mixed. Then cover the bottom of a plate with some of the slices, and spread over them preserved rasps, strawberries, or sliced apples. Then put on layers of cake and fruit till you get the trifle into the shape of a small sugar loaf. Then stick a sprig of myrtle into the top of it. Then take a choppin (two quarts) of cream, half a mutchkin (half a pint) of wine, three ounces of sugar, the paring of a lemon, and a stick of cinnamon; whisk it up to a strong snow, and as it rises, lift it up and drain it on the back of a sieve; after it has stood an hour, lay it all over

the trifle, and heap it as high upon the head of it as you can. Garnish the trifle all over with currant cream, angelica, and whole red currants, stick in a bunch of them in the myrtle. You may also lay green and preserved gooseberries round the borders of the plate it is served up in.

CH A P. III.

OF PICKLING.

To Mango Cucumbers.

TAKE a dozen of middle sized cucumbers, green and firm; lay them in a pickle of salt and water, as strong as to bear an egg, for four days, changing it once. Then cover the bottom of a brass pan with green kail blades; lay in your cucumbers; cover them with half vinegar and half water, and throw in amongst them half an ounce of beat alum. Then cover them with more blades, and set them on the fire till the pickle is almost scalding hot. Then take them off, and let them stand till they are almost cold; set them on the fire again, and give them another slight scald, repeating the same till they begin to change colour, which will take a day and a half. Then take out the cucumbers, and put them in a clean

clean pan, with fresh blades in the bottom of it; pour boiling water on them, with half a matchkin (half a pint) of more vinegar; cover them with blades, and give them a boil for six or seven minutes; then take up the cucumbers, and cut a small piece out of the flat side of each of them, and, with the shank of a tea-spoon, scoop out the loose pulp and seeds; dry them betwixt the folds of a cloth, and fill up the inside of them with a quarter of a pound of mustard seed, black and Jamaica pepper of each an ounce, two nutmegs broke, an ounce of ginger scraped and sliced, half an ounce of cloves, and, if you choose, some heads of garlick peeled and sliced down, all mixed well together. Then put in the pieces you cut out, and fasten them with a thread; lay them in a pickling-can, with some pieces of horse-raddish; boil a pint (two quarts) of good vinegar, with a handful of salt, and what spices remained over filling the mangos; pour it boiling hot over them, taking care that they be well covered with it. Cover your can with a cloth to keep in the steam, and, next day, tie the mouth of it up with bladder and leather.

To Pickle Cucumbers, Kidney Beans, &c.

Take four dozen of cucumbers, and one half lippie of beans; lay them four days in a strong pickle of salt and water, and green them as in the last receipt. Then boil a pint (two quarts) of vinegar, with a handful of salt,

black and Jamaica pepper, and ginger, of each half an ounce, a quarter of an ounce of cloves, and a nutmeg broke in pieces. Give the whole a boil for a minute or two; pour it over the pickles, and cover them up.

Samphire, raddish pods, the seed of Indian cresses, and all other green pickles, may be done the same way.

To Pickle Walnuts Green.

Take a hundred full grown walnuts before the shells turn hard, which you will know by a pin easily piercing them; lay them in a strong pickle of salt and water for nine days, changing this pickle three times in that space. Then take them out of it, and prick each walnut with a pin. Then lay a green kail blade in the bottom of a pan, and the walnuts above it, covering them with plenty of water, and laying blades over all; put them on the fire, and let them be no warmer than you can hold your hand amongst them a few moments. Then take them off, and repeat this heating two or three times; when the water turns black, pour it off; change the blades, and pour a kettle of warm water over the pickles. Then set them on a slow fire, and, when you find that their outer skin will easily scrape off, take them off the fire; scrape them; rub them smooth with a towel, and throw them into a jar of warm water. Then boil a pint (two quarts) of strong vinegar, with a handful of salt,

salt, black and Jamaica pepper, and ginger, of each half an ounce, a quarter of an ounce of cloves, and a nutmeg broke in pieces; when it has boiled two or three minutes, pour the vinegar into a can to cool, and, when it is cold, put it in the jar; lay the walnuts, after you have dried and smoothed them in amongst it, and cover them up for use.

To Pickle Walnuts Black.

Take full grown walnuts before the shells turn hard; prick the nut with a pin; boil a pickle of salt and water so strong as to bear an egg; scum it when it boils, and pour it hot on the nuts; lay on a weight to keep them down, and every four days make a new pickle as strong as the first, doing so four or five times. When you take them out of the last brine, rub each nut with a clean coarse cloth; boil as much strong vinegar as will cover them; take some black and Jamaica pepper, cloves, mace, two or three nutmegs, a piece of ginger, horse-raddish, three or four spoonfuls of mustard-seed, and a few cloves of garlic. Then put the walnuts in a can, and, upon each pair of them, strew in some of the above seasonings, after being first properly mixed. Then pour the vinegar boiling hot on them, and cover them up with two or three folds of a clean cloth. This pickle will supply the place of ketchup for brown sauces or ragoos.

To Pickle Mushrooms.

Take the small white buttons ; wash them in milk and water with a piece of flannel. Then take them out, and, as you rub them, throw them into clean milk and water. Then put them into a pan of cold water with a little alum and salt ; put them on the fire, and give them a scald. Then take them off, and spread them between two cloths to dry ; have ready boiled as much strong vinegar as will cover them. Then put the mushrooms into bottles, with whole white pepper, cloves, mace, and ginger, and cover them with white wine vinegar ; it must be quite cold before you put it on them ; put a little sweet oil on the tops of the bottles ; cork and tie them up very close with a piece of leather.

To Pickle Cauliflowers.

Take the cauliflowers when they are no larger than a small turnip, and strip off the green leaves. Then put on some milk and water, and, when it boils, put in the flowers, and scald them in it ; take them off, and lay them between two cloths to dry, and, when they are dry, put them into a jar ; put in whole white pepper, mace, cloves, and a bit of ginger, amongst them ; boil as much of the best vinegar as will cover them ; and, when it is cold, pour it over them. You may pickle turnip
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the same way ; but first turn them out with a turner. If you have none, pare and cut them down very nicely in pieces about the size of a walnut.

To Pickle Onions.

Take a lippie of small silver onions ; make a pickle of salt and water as strong as to bear an egg ; give it a boil, and pour it hot over the onions, and do the same next day. When they are cold, peel them neatly, and wipe them. Boil a pint (two quarts) of the best vinegar, with an ounce of white pepper, two drops of mace, a nutmeg broke, and a small bit of ginger ; when it is cold, pour it over the onions, and cover them up close.

To Pickle Red Cabbage.

Take a middling stock of the darkest and firmest kind you can get, and cut it down in thin slices like straws ; work in amongst it a pound of salt, and, when it is well mixed, press it down hard in a can, and let it stand two days, covering it up with the outer blades, and laying a plate and a weight above it. Then take out the cabbage ; squeeze the juice out of it, and dry it in a cloth. Boil a pint (two quarts) of vinegar, with Jamaica and black pepper, of each half an ounce, a quarter of an ounce of cloves, and a piece of ginger ; put the cabbage in a pickling-can, and pour the

the pickle over it; cover it with a folded cloth, and, when it is cold, tie it up for use. A few onions cut in round slices mixed among the cabbage gives it a fine relish.

To Pickle Beet-root.

Put the beet-root into a pot full of boiling water; but take care not to hurt any of the small fibres or shaws. When they are boiled tender enough, let them cool a little, and take off the skins with a coarse cloth; slice them down into a pot; put in some black and Jamaica pepper, and cloves among them, and fill up the pot with boiling vinegar. If you wish to have turnips or onions red, put them in amongst the beet-root, with a few sliced onions. This is a pretty garnish for made dishes, especially when it is cut down either in thin round slices like wheels, with the edges nicked neatly, or in any figures or shapes of birds, beasts, leaves, flowers, &c.

To Pickle Barberries.

Lay them in a strong pickle of salt and water four days. Then take them out; put them in a can; cover them with cold vinegar, and tie them up.

To make Piccalillo, or Indian Pickle.

Take a pound of white ginger; let it lie one night in salt and water; scrape and cut it into
thin

thin slices, and lay it in a stone jar with dry salt. Then take one pound of peeled garlic; lay it in salt three days. Then wash it; salt it again, and let it lie three days longer. Then wash it; put it in a sieve, and dry it in the sun. Take two ounces of long pepper, salt and dry it, but not too much; take also one ounce of white mustard-seed, and two ounces of turmeric root; pound the root; tie it in a muslin rag, and throw in all these ingredients into a well glazed earthen jar, with a quart (four quarts) of strong cold white wine vinegar. If at any time the liquor dry up, add some more vinegar. Take some white cabbage, and cut them into quarters; salt them three days; then squeeze the water from them, and dry them. Do the same with cauliflowers, and the white part of cellery. French beans, salad, and asparagus, should only lie two days, be boiled in salt and water, dried in the sun, and thrown into the pickle. Cucumbers, plumbs, and apples, may be done in this pickle. Be careful to tie up all pickles with bladder and leather, and to take them out with a wooden or horn spoon, as any kind of metal is hurtful to them.

C H A P. IV.

OF VINEGAR, KETCHUP, WINES, SHRUB,
SYRUPS, &c.

To make Sugar Vinegar.

TO every pint (two quarts) of water take half a pound of raw sugar, boil and scum it as long as the scum rises; put it into a barrel that will hold it; and when it is as cold as when you put yeast to wort, soak a toast of bread in yeast, and put it to it; let it stand in an equal warm place until it give over hissing; then bung it up. If you make it in April, it will be ready against the next pickling season.

Gooseberry Vinegar.

To every pint of ripe gooseberries allow three pints (six quarts) of water; bruise the berries with your hand; boil the water, and when it is cold, put it on them; let it stand twenty-four hours, then strain it through a sieve. To a pint (two quarts) of this juice, put half a pound of raw sugar; mix it well, and when the sugar is dissolved, barrel it up; it must stand nine or ten months at least. This is a very strong vinegar.

Mushroom

Mushroom Ketchup.

Take some large good mushrooms, and cut a bit off the stalks ; break them in small pieces with your hands, and as you break them, strew salt on them ; let them stand twenty-four hours ; then turn them into a hair sieve, and squeeze them well to get out the juice. Then cast six whites of eggs, put them amongst the juice, and boil it ten minutes. Then put it through a jelly bag till you find it clear, and put it in amongst the ketchup. Give it a boil three minutes longer. To every pint of juice allow an ounce of black and an ounce of Jamaica pepper, two nutmegs bruised, two drops of mace, two drops of cloves, and a piece of sliced ginger ; when it is cold, bottle it up, and put the spices into the bottles along with it ; pour a little sweet oil into each bottle ; cork them, and tie a piece of leather above the corks.

Walnut Ketchup.

Take the walnuts when they are full grown, but before the shell is hard ; prick them with a pin ; make a strong pickle of salt and water to bear an egg ; pour it boiling hot on the walnuts, and let them stand for four days ; take them up, wash them with clean water, and dry them with a cloth ; beat them very well in a mortar. To every hundred walnuts put on two bottles of strong stale beer ; and let it stand

stand ten or twelve days on the walnuts; then run it through a sieve, and clarify it as in the last receipt; season it with black and Jamaica pepper, cloves, nutmegs, mace, sliced ginger, horse-raddish sliced, and a quarter of a pound of anchovies; let it boil until it tastes strong of the spices; then bottle it up, dividing the spices equally amongst the bottles, and putting in a clove of garlick into each bottle: when the ketchup is cold, cork it up as before.

*To make a twenty-pint (ten gallon) barrel of
Rum Shrub.*

Beat eighteen pounds of single refined sugar; put it into a barrel, and pour lemon and orange juice, of each a pint (two quarts) upon the sugar; shake the barrel often, and stir it up with a clean stick till the sugar is dissolved. Before you squeeze the fruit, pare four dozen of the lemons and oranges very thin; put on some rum on the rhind, and let it stand until it is to go into the barrel: when the sugar is all melted, fill up the barrel with rum, adding to it what was amongst the rhind. But, before the barrel is quite full, shake it heartily, that it may be all well mixed; then fill up the barrel with the rum, and bung it up; let it stand six weeks before you pierce it. If it is not then fine enough, let it stand a week or two longer.

True

True French Ratafia.

To two pints (four quarts) of brandy take four ounces of the kernels of apricots and peaches; bruise them in a mortar; take the thin parings of a dozen of lemons and six oranges; bruise an ounce of coriander seed; break half an ounce of cinnamon in small bits, and take twenty whole cloves; mix all these with the brandy. Let them stand a month or six weeks, stirring them often; then put it through a sieve, clarify a pound and a half of fine sugar, mix it in amongst it, and bottle it up, put the corks loose in, and let it stand until it is quite fine; then pour it from the grounds into other bottles, or filter it through a paper or cotton in a filler. When you cannot procure apricots and peaches, bitter almonds will supply their place; but take only half of the quantity, and don't bruise them, but cut them small with a knife. You may put a pint (two quarts) of rum or good whisky on the materials, and a good piece of sugar. It answers for a cordial, or for seasonings to puddings.

Currant Wine.

Take an equal quantity of red and white currants; bake them an hour in a moderate oven; then squeeze them through a coarse cloth; what water you intend to use have it ready boiling, and to every gallon (four gallons) of water
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put

put in one mutchkin (pint) of juice, and three pounds of loaf sugar; boil it a quarter of an hour, scum it well, and put it in a tub; when cool, put in a toast of bread spread on both sides with two spoonfuls of yeast, and let it work three days; stir it three or four times a day, then put it into a cask, and to every twenty pints (ten gallons) of this wine, add a mutchkin (pint) of brandy, and the whites of ten eggs well beat; bung it close up, let it stand three months, and then bottle it. This is a pale wine, but keeps well, and drinks pleasantly.

Gooseberry Wine.

To two pints (four quarts) of water, put three pounds of lump sugar; boil it a quarter of an hour, scum it well, and let it stand till it is almost cold; then take a gallon (four gallons) of gooseberries when full ripe; bruise them in a mortar, and put them in your vessel; then pour in the liquor; let it stand two days, and stir it every four hours; steep half an ounce of isinglass in a choppin (quart) of brandy two days; strain the wine through a flannel bag into a cask; then beat the isinglass in a mortar with five whites of eggs; whisk them together half an hour, put it in the wine, and beat them all together; close up the cask, and put clay over it; let it stand six months; then bottle it off for use; put in each bottle a lump of sugar and two jar raisins. This is a
very

very rich wine, and when it has been kept in the bottles two or three years will drink like Champagne.

Ginger Wine.

Take four gallons (sixteen gallons) of spring water, and seven pounds of Lisbon sugar ; boil it a quarter of an hour, and keep scumming it well ; when the liquor is cold squeeze in the juice of two lemons ; then boil the peel with two ounces of ginger in a choppin and a half (quart and a half) of water one hour ; when it is cold ; put all together into a barrel, with two spoonfuls of yeast, a quarter of an ounce of isinglass beat very thin, and two ounces of jar raisins ; then close it up ; let it stand seven weeks, and bottle it. The best season to make it is the spring.

Raisin Wine.

Boil ten gallons (forty gallons) of spring water one hour ; when it is milk warm, to every gallon, (four gallons), add six pounds of Malaga raisins, clean picked and half chopped ; stir it up twice a day for nine or ten days, then run it through a hair sieve ; squeeze the raisins well with your hands, and put the liquor in the barrel, bung it close up, let it stand three months, and then bottle it.

Raspberry Wine.

Gather the raspberries when they are full ripe and quite dry; crush them directly, and mix them with sugar to preserve the flavour, which they would lose in two hours. To every choppin (quart) of berries, put a pound of fine powder sugar; when you have got the quantity you intend to make, to every choppin (quart) of berries add two pounds more sugar, and one gallon (four gallons) of cold water; stir it well together, and let it ferment three days, stirring it five or six times a day; then put it in the cask, and for every gallon (four gallons) put in two whole eggs, take care they are not broke in putting them in, close it well up, let it stand three months, and then bottle it.

Syrup of Lemons or Oranges.

For every mutchkin (pint) of juice, clarify a pound and a half of sugar; set it on the fire, and let it boil for ten minutes, adding to it some of the thin parings. Then take it off, and, when it is cold, bottle it up for use. This answers for almost every purpose for which these fruits are used, and is always ready when they cannot be had. When mixed with water, it is an excellent cooling drink in summer. It will keep a long time.

Syrup

Syrup of Clove-Julyflower.

Cut all the white ends off them. To every pound of flowers allow a choppin (quart) of water, and about a dozen of cloves; put them into a stone pot, and tie them up close with paper, and place it in a pot of cold water; let it boil about them for five or six hours; but take care the water does not boil into them. Then take them out, and squeeze them thro' a clean cloth. To every mutchkin (pint) of juice, clarify a pound of fine sugar; give it a boil, and, when cold, bottle it up.

Syrup of Violets.

Pick them off the stalks. To every pound of violets, pour on a mutchkin (pint) of boiling water; cover them up close, and let them stand for twenty-four hours; then strain it. For every mutchkin (pint) of juice, clarify two pounds of refined sugar, and finish as in last receipt.

Syrup of Pale Roses.

Fill an earthen pot with roses, and pour boiling water over them; cover them up, and let them stand all next day. Then strain them through a clean cloth, and add as many fresh roses to the liquor as you had before; set them on the fire, and let them boil until they are

strong; then strain it. To every mutchkin (pint) of juice, clarify a pound of fine sugar; give it a boil; but not too long. Then scum it, and, when cold, bottle it up.

Syrup of Maidenhair.

Take half a pound of maidenhair, and half a pound of liquorice-stick; peel off the skin, and slice it down; take an ounce of tiffilago; put them all into a pot of cold water; set it on the fire, and let it boil for seven or eight hours; then strain it through a cloth. To every mutchkin (pint) of juice, clarify a pound of refined sugar, and finish as before.

Syrup of Turnip.

Wash the turnips clean, and dry them with a cloth; grate them down, and strain them through a clean cloth. To every mutchkin (pint) of juice, clarify a pound of refined sugar, and finish as before.

Syrup of Nettles.

Take the red nettles in the spring; pick and wash them very clean through two or three waters; beat them in a mortar, and squeeze out the juice; let it stand twenty-four hours to settle; then pour all the clear juice from the grounds. To every mutchkin (pint) of juice, clarify a pound of refined sugar, and finish as before.

To Make Conserve of Roses.

Take the buds of the true scarlet roses, and clip off all the red part. To each pound of roses, beat and sift two pounds of fine sugar; pound the roses well in a marble mortar; then stir in the sugar by degrees, and continue pounding until the sugar is thoroughly incorporated with the roses. If you think it too thin, add more sugar.

To Make Black Cherry Brandy.

Stone eight pounds of black cherries, and put them on in a gallon (four gallons) of the best brandy. Bruise the stones in a mortar, and then put them in the brandy. Cover them up close, and let them stand a month or six weeks. Then pour it clear from the sediments, and bottle it up. Morello cherries done in this manner make a fine rich cordial.

Lemonade.

Take two pints (four quarts) of spring water, and two pound of loaf-sugar, and boil them softly for three quarters of an hour with the parings of a dozen of lemons thinly cut; when the liquor is cold, pick out the parings, and squeeze in the juice of the lemons; then toast a piece of bread brown; spread it with yeast, and put it to the liquor; let it stand two days, then bottle it. If you think it not sweet enough, put a lump of sugar in each bottle.

A Rich

A Rich Eating Posset.

Take a choppin (quart) of sweet cream; half a pound of common biscuit beat and sifted. Blanch six ounces of sweet almonds, and beat them up with a little sweet milk to keep them from oiling; mix the cream, almonds, and biscuit together; put them into a pan, and let them boil a while; take a mutchkin (pint) of white wine, and cast nine eggs, keeping out six of the whites; add them to the wine, and sweeten it to your taste; season it with beat cinnamon; put the wine and eggs on the fire, and let them come a-boil; then put them into a bowl; pour the cream on the wine, and stir it about; strew sugar and cinnamon on the top. It looks very pretty with sliced almonds stuck on the top, goes to the table in a bowl, and is a proper middle dish for supper.

A Common Eating Posset.

Take a bottle of good ale and a mutchkin (pint) of wine, and warm it with a little beat cinnamon, and sugar to your taste. Toast some thin slices of bread; cut it in dices, and put it amongst the wine. Boil three mutchkins (three pints) of new milk, and pour it boiling hot on the bread and wine; stir all about with a spoon, and cover it up; send it hot to the table, either in a bowl or a soup-dish. It makes a very good supper-dish.

BILLS



BILLS OF FARE.

Dinners of Five Dishes.

Potatoes.	Broth or Soup. Bread Pudding with Fruit. Roast of Beef.	Pickles.
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Five small Tarts.	Dressed Fish with Oyster Sauce. Potatoe Pudding. Roast Mutton.	Five Cheese-cakes.
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Greens of any kind.	Mock Turtle. Cellery. Roasted Fowls.	Bacon Ham on an assiet.
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A Pudding of any kind.	Brown Soup. A Lobster. Roasted Hare.	A Minced Pie.
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Rice Pudding.	Stewed Breast of Beef with Carrot and Turnip. Soup. Roasted Ducks.	Stewed Apples.
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	Breast of Veal Ragoo'd.	
Spinage.	Orange Pudding.	Sallad.
	Roasted Lamb.	

	Green Pease Soup.	
Fish.	Giblet Pie.	Scolloped Oysters.
	Roasted Veal.	

Dinners of Seven Dishes.

Tarts.	Soup.	Cheese-cakes.
	Plumb-pudding.	
Potatoes.	Roast Beef.	Pickles.

Salt Fish.	Dressed Lamb's Head.	Potatoes.
Kidney	Baked Pudding.	Stewed Cu-
Beans.	Roast Loin of Mutton.	cumbers.

	Dressed Cod's Head	
Potatoes.	with Oyster Sauce.	Pudding.
	Beef Steak Pie	
Cauliflower.	Roast Fowls.	Bacon Ham.

Egg Sauce.	Fresh Fish.	Potatoes.
	Soup.	
Cold Tongue.	Roasted Pig.	Spinage.

Dinners of Eight Dishes.

	Soup, removed	
	with a dressed	
Crimped	Calf's Head.	Scolloped
Haddocks.	Apple Pie.	Oysters.
Dish of	Roasted Goose.	Bread
Maccaroni.		Pudding.

Boiled Rice.	Soup, removed with a Stewed Round of Beef with Carrot and Turnip.	A Curried Fowl.
Maccaroni Pie.	Dish of Tarts with Crocant covers. Roast of Veal.	Apple Loaf.

Dinner of Nine Dishes.

Apple Pie	Hare Soup.	Beef Steak Pie.
	Dish of Jelly.	
Veal Olives.	Trifle.	Potted Pigeons.
	Blamange.	
	Roasted Turkey.	

Dinner of Eleven Dishes.

A Ragoo of Pal- lets and Kernels.	Transparent Soup, removed with a Ragoo of Pigeons. Preserved Cucum- bers with a Cro- cant cover.	Veal Olives.
Cod's Sounds.	Hen's Nest.	Salmond.
Marrow	Preserved Oranges	Preserved Ap- ple Tarts.
Pasty.	with a Cro- cant.	
	A Saddle of Mutton.	

Dinner of Thirteen Dishes.

Curried Rabbits.	Soup, removed with a boiled Jigot of Mut- ton and Caper Sauce.	Boiled Rice.
Fowls Marinated.	Pigeons in Jelly.	Bacon Ham.
	Two Servers of Preserves.	
Blamange.	Jellies or Syllabubs.	Trifle.
Cheese-cakes.	Loftler in Jelly.	Tarts.
	Roasted Turkey.	

Dinner of Fifteen Dishes.

Fricassee of Chickens	Hare Soup removed with a Boiled Turkey and Oyster Sauce.	Veal Olives.
Crimped Had- docks.	Dish of Small Tarts.	Scolloped Oysters.
Marrow pasty.	Dish of Jelly.	Orange Pudding.
Sweetbreads ragoood.	Almond Cheefecakes.	Potted Pigeons.
Mock Turtle	Roast of Venison.	Ragoood Rabbit.

Dinner of Seventeen Dishes.

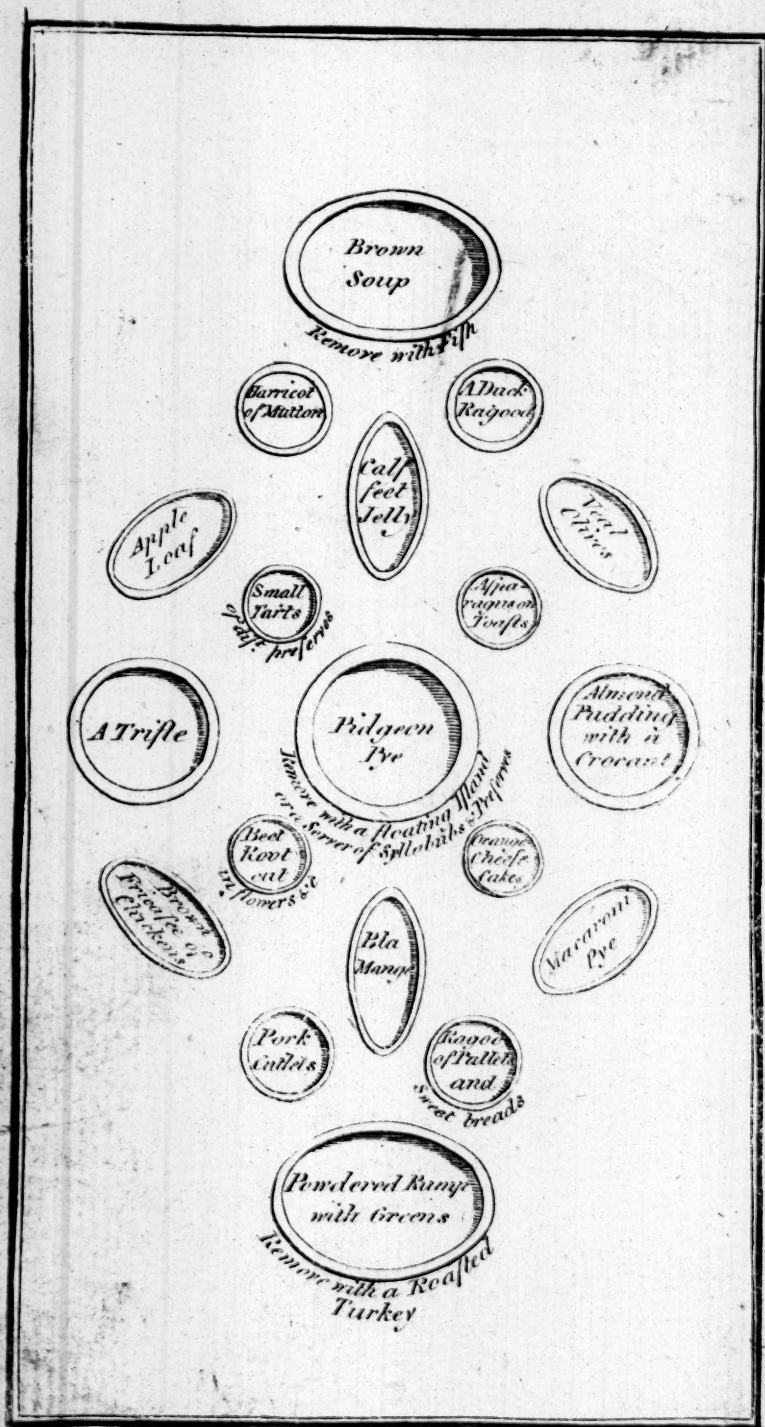
Fowls ma- rinated.	Soup removed, with a dress'd Cod's head.	Pigeons disguis'd.
Cauliflower boiled.	Macaroni Pye.	Piece of ba- con ham.
A Trifle.	Apples in Syrup.	Blamange.
Potatoe Fritters.	Floating Island, or Hen's Nest.	Spinage Toasts.
Veal Flor- entine.	Preserved Pears.	Pork.
	Apple Loaf.	Cutlets.
	A Roast of any kind.	

*See Dinner of Nineteen Dishes in the Table exclusive of
removes.*



SUPPER





A Hare
Trussed for Roasting.



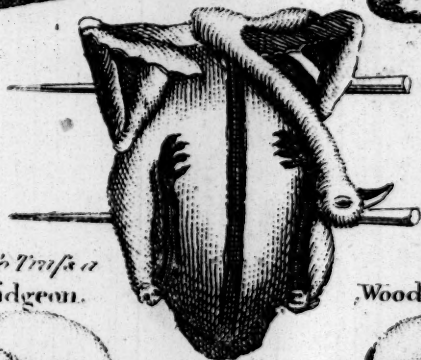
To Truss a Chicken.



*To Truss a Pheasant
or Partridge.*



*To Truss a
Turkey*



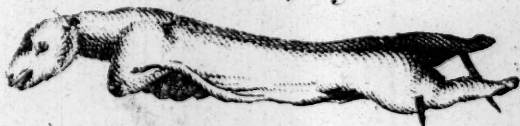
*To Truss a
Pidgeon.*



*To Truss a
Woodcock or Snipe.*



A Rabbit
Trussed for Roasting.



A Rabbit
Trussed for Boiling.





S U P P E R D I S H E S.

- CALF'S head in clear jelly, hot or cold, in shapes.
 Scotch collops dressed with a white sauce and forced meat balls.
 Veal olives.
 Breast of veal ragooed, or collared, and cut in slices.
 Fowls, lobster, and fishes in jelly.
 Haricot of mutton.
 Pigeons roasted, potted, broiled, or fricaseed.
 Roasted ducklings.
 Cold tongue and spinage.
 Dressed lamb's head.
 Haddocks, boiled, crimped, or broiled.
 Sausages fried with eggs.
 Redikinsparboil'd and broil'd.
 Lambs rumps broiled.
 Turkey poul, or any kind of wild fowl, hot or cold.
 Custards, fritters, cheese-cakes, or tarts.
 Blamange, jellies,
 Syllabubs, and creams.
 Cold veal, fowl, or pigeon pies.
 Hung beef, brawn, ham, or Dutch beef.
 Beef, veal, mutton, pig, pork, or eel collar'd.
 Venison, beef, hare, pigeons, eels, lampreys, trouts, &c. potted.
 Stew'd mutton, beef, pig, hare, pigeon, ducks, or wild fowl.
 Calf's heart stuffed and roasted.
 Hashed beef, mutton, veal, and lamb, with pickles.
 Minced meats of any kind.
 Sweet-breads and kidneys.
 Ragoo of veal sweetbreads.
 Tripe fry'd, boil'd or fricaseed.
 Eggs and bacon.
 Salads of all sorts.
 Beef steaks with oysters, or gravy and horse radish, or with anchovy or walnut pickle.
 Scotch collops.
 Veal cutlets.
 Mutton chops with pickles, or caper sauce.
 Rabbits roasted or fricaseed.
 Buttered turnips.
 Potatoes scolloped or broiled.
 Artichokes.
 Anchovies with oil, capers, cucumbers, or other pickles.
 Pickled or red herrings, oysters, salmon, sturgeon, or lobsters.
 Mackarel boil'd, sous'd, or broil'd.
 Cod and oysters sauce.
 Lobsters, crabs, prawns, oysters, or other fish in season.
 Lobster fricasee.

THINGS IN SEASON every month of the Year.

MEAT.

Beef, mutton, and veal, are in season all the year ;
 —House lamb, in January, February, March, November, and December ; —Grass lamb, in April, May, June, July, August, September, and October ; —Pork, in January, February, March, September, October, November, and December ; —Buck-venison, in June, July, August, and September ; —and doe-venison, in October, and December.

POULTRY.

January. Hen turkeys, capons, pullets with eggs, fowls, chickens, hares, all sorts of wild fowl, tame rabbits and tame pigeons.

February. Turkeys and pullets with eggs, capons, fowls, small chickens, hares, all sorts of wild fowl, (which in this month begin to decline), tame and wild pigeons, tame rabbits, green geese, young ducklings, and turkey poults.

March. This month the same as the preceding month ; but in this, wild fowl goes quite out.

April. Pullets, spring fowls, chickens, pigeons, young wild rabbits, leverets, young geese, ducklings, and turkey poults.

May. The same.

June. The same.

July. The same ; with the addition of young partridges, pheasants, and wild ducks, called flappers or moulters.

August. The same.

September, October, November, and December. In these months all sorts of fowl, both wild and tame, are in season after all manner of wild fowl.

FISH

FISH.

January, February, March, April. Haddocks, cod, soles, turbot, thornback, skate, whittings, smelts, carp, tench, perch, eels, lampreys, plaice, flounders, lobsters, crabs, cray-fish, prawns, oysters, sturgeon, salmon.

May, June, July, August. Turbot, mackerel, trout, carp, tench, pike, salmon, soles, herrings, smelts, eels, mullets, lobsters, cray-fish, prawns.

September, October, November, December. Salmon, trout, smelts, carp, tench, doree, herbet, holobet, brills, gudgeons, pike, perch, lobsters, oysters, muscles, cockles.

December. Haddocks, cod, codlings, soles, carp, smelts, gurnets, sturgeon, dorrees, holobets, herbet, gudgeons, eels, oysters, cockles, muscles.

FRUITS AND KITCHEN STUFFS.

January, February, March, April. Apples, pears, nuts, almonds, raisins, grapes, oranges.—Cabbage, favoys, coleworts, sprouts, borecole, brocoli, purple and white spinage, cardoons, parsnips, carrots, turnips, cellery endive, onions, potatoes, beets, garlic, eschalot, mushrooms, burnet, parsley, thyme, savoury, rosemary, sage, sorrel, marigolds, lettuce, cresses, mustard, rape, radish, taragon, mint, chervil, Jerusalem artichokes, clary, tansy, cucumbers, asparagus, purslane.

May and June. Strawberries, cherries, and currants for tarts, gooseberries, apricots, apples, pears.—Cucumbers, pease, beans, kidney beans, asparagus, cabbages, cauliflowers, artichokes, carrots, turnips, potatoes, radishes, onions, lettuce, all kinds of sallad, pot herbs, parsley, and purslane.

July, August. Pears, apples, cherries, strawberries, raspberries, peaches, nectarines, plumbs, apricots, gooseberries, melons.—Pease, beans, kidney beans, cabbage, cauliflower, cucumbers, mushrooms, carrots, turnips, potatoes, radishes, finochia, scorzonera, farsafy, artichokes, cellery, endive, chervil, sorrel, purslane, parsley, all sorts of sallad and pot herbs.

September

September, October. Plumbs, peaches, pears, apples, grapes, figs, walnuts, filbergs, hazle nuts, medlars, quinces, lazaroles, melons.—Peas, beans, kidney beans, cauliflower, cabbages, sprouts, carrots, turnips, parsnips, potatoes, artichokes, cucumbers, mushrooms, eschalots, onions, leek, garlic, scorzonera, falfasy, cardoons, endive, cellery, parsley, lettuce, and all sorts of sallad, and herbs.

November, December. Pears, apples, bullace, chesnuts, hazle nuts, walnuts, medlars, fervices, grapes.—Cabbages, favoys, borecole, sprouts, colewort, cauliflower, spinage, Jerusalem artichokes, carrots, turnips, parsnips, potatoes, falfasy, skirrets, scorzonera, onions, leeks, eschalot, rocombole, beet, chard beet, cardoons, parsley, cellery, cresses, endive, chervil, lettuce, small sallad, and all sorts of herbs.



FINIS